

The Chef's Garden



Growing vegetables slowly and gently
in full accord with nature.

GROW

seasonal guide



SUMMER 2023



Plucking and then eating that very first perfect little tomato of the year is like having a special taste of heaven on earth. Grown in rich, healthy soil with just the right amount of water—and the life-giving energy of the sun—that single sweet-tart tomato can represent all the goodness that Mother Nature provides us for seasonal eating in the summertime. Then, consider all the subtly unique flavor profiles of the different types of tomatoes regeneratively grown on the farm and their shimmering, jewel-like tones. Then add in the flavorful peas, lettuces, summer squash, cuke with bloom, and so much more, and you have a true cornucopia of seasonal culinary jewels.

During the past two summers, we've chosen words to symbolize how we feel. We've used "appreciation" and "connection"—and, this summer, we're reflecting on the word "cherish." Our entire farm family cherishes the relationships we've built with our treasured chefs and we want to slow down long enough to make sure that we share how much we appreciate you; how much you encourage us to continue to improve;

and how much we admire your creativity and talent.

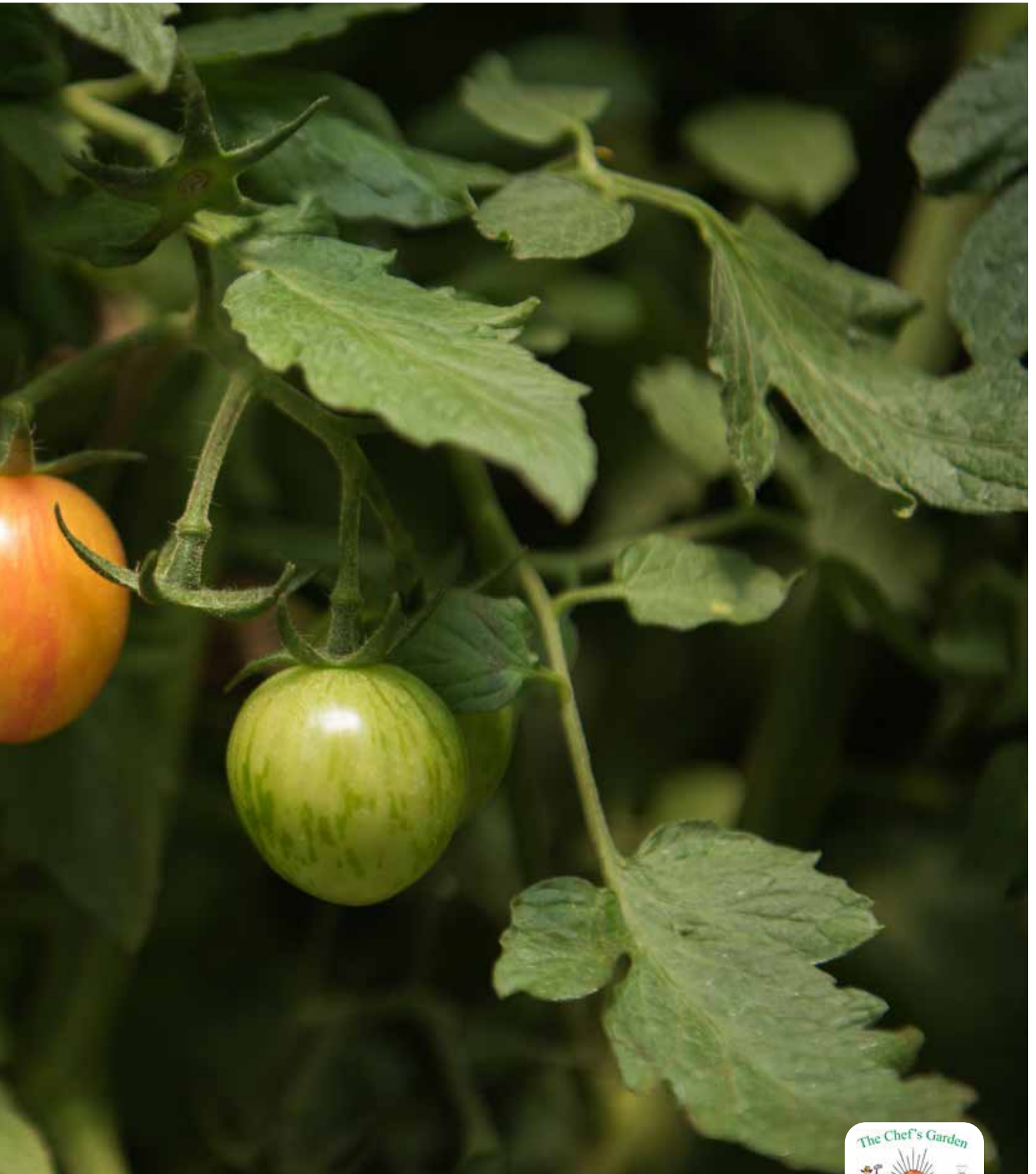
We cherish our connection with the Earth and how we have the opportunities to hear the heartbeat of Mother Nature as we walk through fields, hearing birdsong, the whisper of the wind, and the quiet word of someone else walking alongside us, perhaps saying, "Look! Look over there" as we stop in awe to cherish a new crop emerging from the ground.

To help you browse what we've grown in our treasure box of goodness for the season, our summer menu planner contains the entire spectrum of flavors, sizes, hues, and shapes of our farm-fresh vegetables as well as our herbs, microgreens, and edible flowers.

Be inspired! Imagine, experiment, and enjoy.

Farmer Lee Jones
Eat Your Veggies

 @farmerleejones



Tomatoes

Look no further. We are your summer source for tomatoes. From the finest huckleberries to the heartiest heirlooms, we have tomatoes in every size, shape, color and flavor profile, so our chefs never have to settle for "good enough."





sweet pea currant
half envelope (17SPC-H)



pineapple tomatillos
pint (17-PT-12) flat (17-PT-11)



purple bumble bee
1# (17PUBT-2)



mixed toybox (17HTB-33)



mixed currants
pint (17MCURT-12) flat (17MCURT-11)



mixed heirloom 8# (17MXHM-44)



dragon's eye 8# (17DET-44)



huckleberries
pint (17HBT-12) flat (17HB-11)



green zebra 8# (17ZT-44)



Squash

Our lineup of summer squash is definitely taking shape. Or should we say shapes? Some are little hand-grenades, others bowling pins. There are space ships and baseball bats, solids and stripes, in yellow, lime and dark green. Combine varieties and preparations to showcase the versatility of this summer favorite.

squash blossoms
16SB-1





green zucchini (16BZU-2)



patty pan (16BPA-2)



gold zucchini (16BGZ-2)



one ball (16BOB-2)



eight ball (16BEB-2)



patty pan (16BPE-2)



zephyr (16BZE-2)



squash with bloom (16SQWBL-1)



mixed baby squash (16MBS-2)



Lettuce

When nature gives us a window of opportunity, our lettuce growers get busy tucking tiny tufts of lettuce into field rows. Moving from greenhouse to field yields unbelievably robust lettuce with pumped up flavor, texture and color. All of our varieties, all of our sizes, all of the time.





ultra reine des glaces # (09URDGL-2)



ultra red oak # (09URO-2)



ultra speckled density # (09USWD-2)



ultra sweet romaine # (09USR-2)



ultra red romaine pkg. (09URR-33)



ultra green oak # (09UGO-2)



ultra red rose romaine # (09URRR-2)



ultra lolia rossa # (09ULR-2)



ultra painted oak # (09UPO-2)

Greens

Healthy greens will make you strong,
but only ours can make you weak in the
knees. They're that gorgeous. Open a
box of our Asian greens, braising blend,
kales or spinach and prepare to swoon.

baby tat-soi
O9tt-9 2#





baby red ruffled mustard # (o9RRM-2)



baby mixed kale 3# (07BKM-9A)



bay ruffled green mustard # (O9GRM-2)



bok choy # (09BOKC-2)



baby asian blend 3# (09BA-9A)



baby mizuna # (09BA-9A)

Petite Vegetables

Sometimes you want just a little something. May we suggest a little carrot, or perhaps a little cuke with bloom? At The Chef's Garden we've always been big on the little things, and our petite vegetables are proof positive that to us, a little means a lot.

cuke with bloom
05CU-33 20ct





cucamelon
half pint 04CM-12 flat 04CM-11



petite white turnip 50ct (O1WTP-33)



petite mixed allium 50ct (01PMA-33)



carrots 50ct (01PMCGH-33)



royal purple turnip 50ct (01PRPT-33)



mixed petite radish 50ct (01MR-33)

Micro Greens

Our microgreens are more than just a garnish. They are an opportunity to add flavor, color and aroma with pin-point precision, whether it's a strand of sorrel, a tangle of thyme, or a perfectly placed pea tendril.

watercress
14MWA-33-L





arugula (04AR-33-L)



micro chives (04MC-33-E)
memo chives (04MCI-33-E)



cilantro (04CL-33-L)



red ribbon sorrel (04MRRS-33-E)



calvin pea tendrils 50 ct. (04CPT-33)



carrot top (04MCT-33-L)



chervil (04CHE-33-L)



mixed shiso (04MSM-33-L)



verde pea tendrils 50ct(04VEPT-33)



Edible Flowers



nasturtium 50ct (05NSF-24)



egyptian starflower 50ct (05ESTF-24)



borage 50ct (05BBOF-24)



citrus marigold 50ct (05CM-24)



mixed mini floret 50ct (05MFLO-24)



lemon plum cream johnny
50ct (05JJLP-24)

citrus coriander blooms 50ct (05CCCB-33)



mustard blooms 50ct (09MMMMB-33)



nepitella mint blooms 50ct (08NEPB-33-S)



arugula blossoms 50ct (05AB-33)



watercress blooms 50ct (05WB-24)



anise hyssop blooms 50ct (05AHB-33)



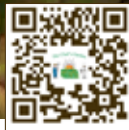
Edible Blooms & Blossoms



Herbs

Herbs are all about aroma, and aroma is the gateway to flavor. Our herbs have aroma and flavor in spades. They also happen to be beautiful to look at. Our mint may look too pretty to muddle, but go ahead and make that mojito.

mixed lucky sorrel
14MXLS-33 50ct



demi mint sampler 75ct (08MSB-33)



plum lucky sorrel 50ct (14PLS-33)



demi herb sampler 75ct (08HSB-33)



flowering mint sampler 50ct (05FMS-33)



lemon balm 50ct (08LB-33)



pink-tipped parsley 50ct (14PTP-33)





Five-Pointed Edible Beauties

Chefs Min Kim, David Middleton, Jimmy De Almeida and German Mauricio Villatoro

Even the names of Egyptian starflower varieties sound wonderful: from apple blossom to cream puff and from red velvet to strawberry cheesecake. Then, add in their grassy-honey flavored heat, satisfying texture, and stunning hues in five-pointed beauty—and you've got an in-demand edible flower that adds incredible touches to creative dishes. Here's how a few of our cherished chefs use them.

Chef Min Kim

Chef Min loves the vibrant colors and shapes of edible flowers and, at Wynn Las Vegas, he appreciates the milder flavor of Egyptian starflowers. That makes them very versatile and useful, he shares, “in just about any dish without compromising the flavor.”

I add Egyptian starflowers, knowing that it will add beauty without interfering with the flavors.

Chef David Middleton

Chef David Middleton also appreciates the beautiful colors that Egyptian starflowers impart to his dishes at Wynn Las Vegas. A popular coriander crusted big eyed tuna fish dish benefits from both coriander blooms and Egyptian starflowers. Other ingredients include yuzu truffle aioli and orange fluid gel.

“People share how they enjoyed the pretty aesthetic,” Chef David says. “Because coriander bloom looks like baby’s breath, this combination makes the flowers on top look like a beautiful bouquet.”

Chef Jimmy De Almeida

At Bagatelle Miami, Chef Jimmy may use four or five kinds of edible flowers on a dish, knowing that guests will interact with their eyes first. When using them, he’s celebrating a moment in time when the flowers are at their peak of beauty.



Salade Croquante Aux Céréales Avec
Vinaigre de Framboise

In his Salade Croquante Aux Céréales Avec Vinaigre de Framboise, he creates a crunchy salad using seasonal grains and raspberry vinegar. Main ingredients include organic spelt, avocado, and raspberry seasoned with herbs and beautified with edible flowers, including Egyptian starflower.

Chef German Mauricio Villatoro

As the vice president of culinary for the Backal Hospital Group, Chef German creates dishes and drinks that please diners' senses. For example, he uses the lovely Egyptian starflower as a garnish on a mouthwatering dish that includes A5 Wagyu beef, porcini mushrooms, and truffles.

In The Jazz Club at Aman, he's created luxurious high end cocktails with the Egyptian starflower. “This beautiful flower,” he says, “simply goes well with everything.”



Have You



fennel # (08BFEN-2)



lettuce rosettes petite (09MPLRO-24),
ultra (09MLRO-24), baby (09BMLRO-2)



garlic root (14GR-33)



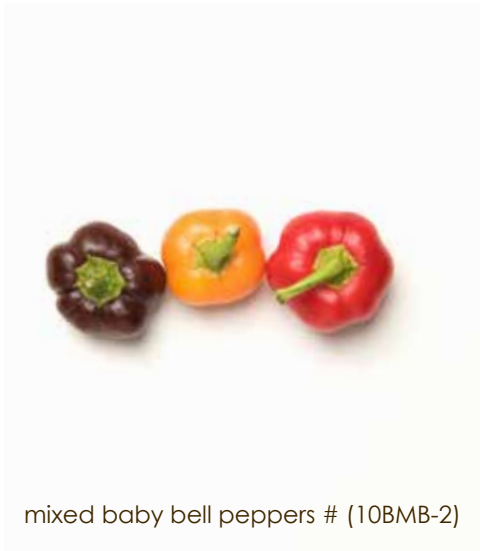
purslane rosettes 25ct (14PR-33)



nasturtium leaves 50ct (05NSLF-33)



citrus lace 50ct (05CMLV-33)



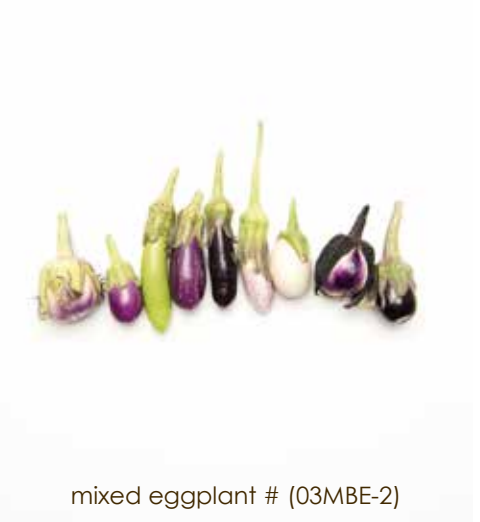
mixed baby bell peppers # (10BMB-2)



dill blooms 50ct (05DILLB-33)



shelled english peas # (20SEP-2)



mixed eggplant # (03MBE-2)

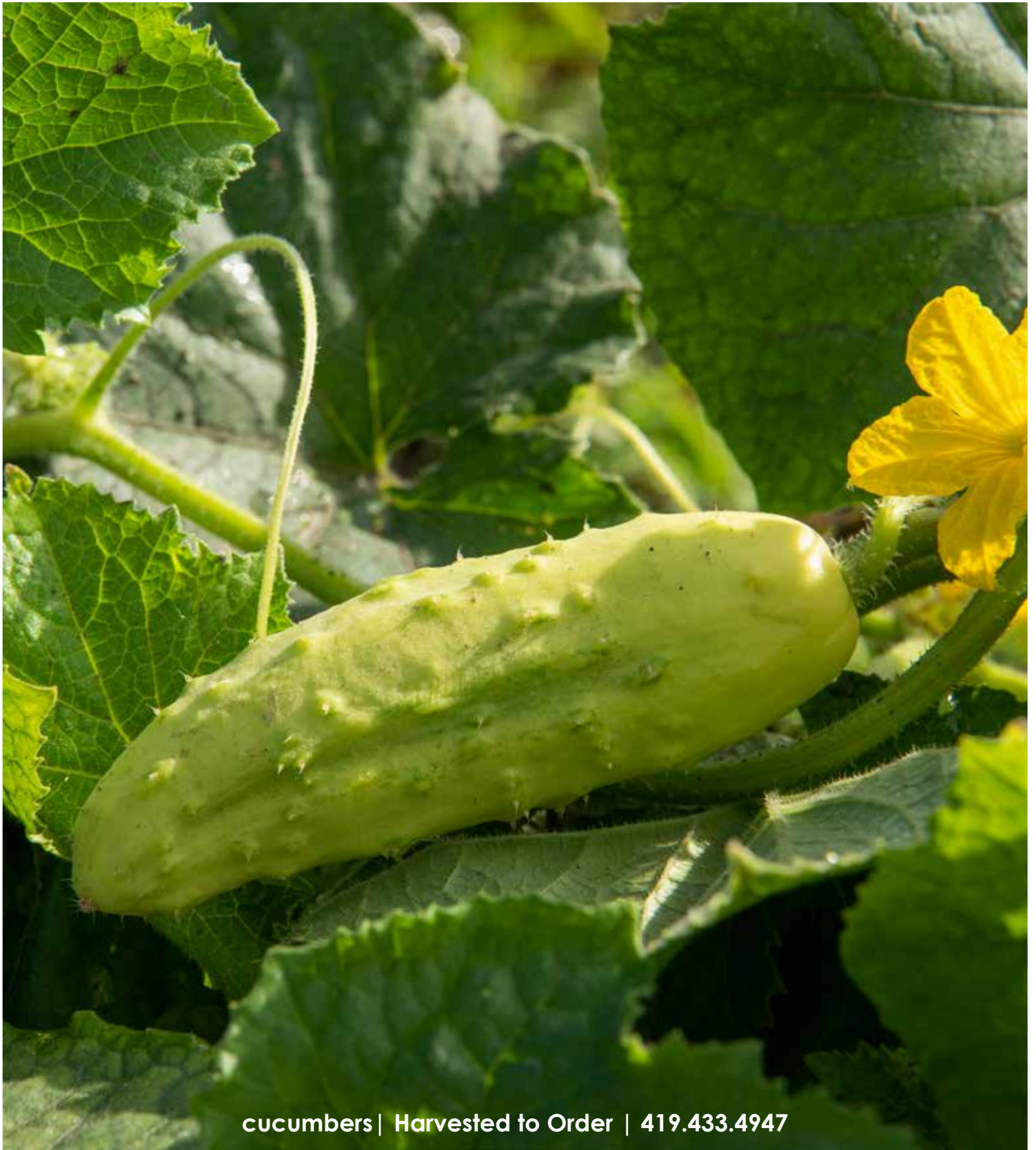


carmellini® beans 100ct (20CA-33)



crystal lettuce quartet 50ct (09CLQ-33-S)

Tried These?



cucumbers | Harvested to Order | 419.433.4947



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