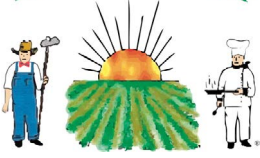


The Chef's Garden



Mother's Day

Look Book 2017



Fava Blooms



Nasturtiums

Vibrant orange to rich red with delicate, peppery tasting petals

FLOWERS



Citrus Begonia
bright citrus-sour flavor



Citrus Marigolds
citrus-tarragon flavor and lemony scent



Dianthus
slightly sweet to spicy, clove-like flavor



Egyptian Star Flower
star shaped flowers with a sweet nectar flavor



French Marigolds
spicy with notes of lemon



Mini Sorbet Princess
a best of the day mixture of our tiniest flowers available





Pomegranate Violas
bright yellow petals are delicately painted maroon

FLOWERS



Blueberry Cream Violas
white petals with flecks of purple add a clean addition to your plates



Blueberry Cheesecake Violas
if the mention of blueberry cheesecake doesn't inspire you the colors will



Red Raspberry Sorbet Violas
mulberry and white petals are reminiscent of old world confection



Rhubarb Viola
rich burgundy petals will remind you of a vibrant merlot



Orange Marmalade Violas
warm, rich tones remind you of a sunset



Lemon Meringue Violas
color reminiscent of lemon meringue pie filling with slightly sweet notes





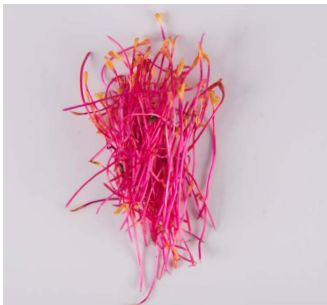
Burgundy Amaranth
mild, nutty flavor

pairs well with: beets,
carrots, onions, parsley,
spinach

MICROS



Bulls Blood
sweet spinach-like flavor
pairs well with: anise
hyssop, arugula, basil,
beets, carrots, cilantro,
greens



Beet of the Night
string-like shoots with a
mild beet flavor
pairs well with: arugula,
basil, beets, carrots,
chervil, lovage



Opal Basil
clove like flavor with notes
of ginger
pairs well with: fava beans,
cauliflower, kale, leeks,
onions, potatoes, spinach



Red Shiso
strong flavors of spearmint,
basil and cinnamon with a
clove overtone
pairs well with: beets,
garlic, onions, lettuce,
snow peas



Red Ribbon Sorrel
tart, yet sweet flavor with
a crisp texture
pairs well with: anise
hyssop, arugula, basil,
carrots, cucumbers,
mache



Purple Radish
sweet with pungent notes
of pepper
pairs well with: arugula,
beets, carrots, cilantro
lettuce, greens, winter
radish





Mountain Mint
 spicy mint flavor and aroma
pairs well with: basil, Brussels sprouts, cardamom, carrots, cilantro, dill, garlic, lettuce

MICROS



Arugula
 peppery with a mild bitterness
pairs well with: basil, beets, garlic, greens, carrots, cilantro, potatoes



Basil
 sweet classic basil flavor
pairs well with: cauliflower, garlic, parsley, potatoes, lemon grass, sweet potatoes, spinach



Memo Chives
 strong chive, mild onion flavor (gold also available)
pairs well with: garlic, parsley, potatoes, lettuce, carrots, celery root



Lemon Bergamot
 strong bergamot flavor with subtle notes of lemon
pairs well with: beets, carrots, cauliflower, dill, garlic, fennel, onions, snow peas



Mache
 rich sweet walnut flavor
pairs well with: carrots, chives, cilantro, dill, garlic, leeks, lettuce, mint, onions, oregano, potatoes



Watercress
 mild spice with a buttery essence
pairs well with: beets, chives, cilantro, garlic, mint, onions, parsley, thyme, radishes





Garlic Root

highly aromatic and intense garlic flavor

pairs well with: asparagus, basil, beets, broccoli, carrots, chives, fennel, greens, kale, legumes, parsley, peas

HERBS



Lemon Verbena (Demi)

sweet with strong lemon flavor, without the sourness

pairs well with: mint, strawberries, squash



Mint Sampler (Demi)

range from chocolately and citrusy to fruity and minty

pairs well with: Brussels sprouts, carrots, garlic, lemon grass, peas tendrils



Chives Blooms

pungent with notes of onion or scallions

pairs well with: asparagus, beets, carrots, celery, chervil, cucumbers, fines herbs, garlic, leeks, parsley



Hyssop Blooms

nicely balanced; mildly sweet flavor

pairs well with: arugula, carrots, cauliflower, cilantro, coriander, garlic, kale



Lemon Balm

sweet with strong lemon flavor, without the sourness

pairs well with: carrots, cilantro, mushrooms, onions, strawberries



Sage Sampler (Demi)

traditional to tricolor with strong to mild floral and camphor flavors

pairs well with: asparagus, fennel, garlic, leeks, mint, peas, thyme





Citrus Lace

aroma and flavor of oranges and lemons

pairs well with: citrus coriander blooms, citrus begonia, cucumbers, carrots, beets, mountain mint

LEAVES



Flaming Shiso

flavors of fennel, cinnamon and mint

pairs well with: beets, cucumbers, garlic, onions, snow peas



Mixed Beet Blush

sweet, rich, hearty and earthy

pairs well with: arugula, basil, carrots, chervil, spinach, red hibiscus leaves



Sorrel Leaves

very tangy, acidic herb

pairs well with: basil, bulls blood, peas, pea tendrils, nasturtiums, spinach



Nasturtium Leaves

cross between mustard and slight sweetness

pairs well with: alliums, basil, fennel, lettuce, greens, garlic, spinach, turnips



**Root Beer Leaves/
Hoja Santa**

sassafras or root beer flavor and aroma

pairs well with: beets, carrots, sweet potatoes



Kinome

mild pepper taste, plus a mint-lime

pairs well with: citrus coriander blooms, citrus lace, nasturtium leaves,

The Chef's Garden





Baby Lettuce
grassy, nutty and earthy

pairs well with: basil, carrots,
celery, chervil, chives,
cilantro, cucumbers, radish

LETTUCE



Ultra Mixed Lettuce
grassy, nutty and earthy

pairs well with: basil,
carrots, celery, chervil,
chives, cilantro,
cucumbers, radish



Petite Lolla Rossa
nutty and mild, without
bitterness

pairs well with: basil,
carrots, celery, chervil,
chives, cilantro,
cucumbers, mint, peas,
radish



Ultra Rosettes
sweet flavors of grass and
crab apple to slightly bitter
but savory with a mineral
finish

pairs well with: basil,
carrots, celery, chervil,
chives, cilantro,
cucumbers, radish



Miner's Lettuce
mild and sweet, with a
subtle earthiness

pairs well with: bulls blood,
chickweed, greens,
lettuce, peas, spinach,



Petite Red Rose Romaine
flavors of traditional
romaine with light notes
of raw pecan and green
peanut

pairs well with: basil, beets,
carrots, celery, chervil,
cilantro, leeks, lovage,
thyme



Crystal Lettuce Quartet
extremely juicy and
succulent, has a mild
lettuce flavor

pairs well with: lettuce,
greens, carrots, onions



Menu Must Haves

Asparagus

bitter, sweet with notes of grass and nuts

pairs well with: arugula, basil, fava blooms, chervil, cilantro, dill, fennel, garlic, leeks, mint, peas, spinach



Dandelion

earthy, nutty and pleasingly bitter

pairs well with: lettuce, garlic, onions, spinach, chickweed



Snow Peas

tart with a refreshing acidity

pairs well with: basil, carrots, citrus lace, cuke with bloom, english peas, lemon verbena, lettuce, pea blossoms, spinach



Purslane Rosettes

flavor is slightly tart and a bit lemony

pairs well with: cucumbers, garlic, legumes, peas, radish



Pea Blossoms

mild pea flavor

pairs well with: basil, carrots, celery, english peas, mint, pea tendrils, snow peas,



Red Ribbon Sorrel

tart, similar in flavor to a granny smith apple

pairs well with: carrots, chervil, chives, leeks, onions, peas, spinach



Petite Wild Rhubarb

tangy with notes of lemon

pairs well with: celery, mint, lettuce, red ribbon sorrel, sour bites, spinach



Menu Must Haves

Mustard Blooms

spicy and nutty similar to the greens

pairs well with: beans, carrots, garlic, greens, lettuce, spinach



Cuke with Bloom

cool and refreshing cucumber flavor, buttery bloom

pairs well with: carrots, chervil, chives, leeks, onions, peas, spinach

Petite Mixed Carrots

sweet, nutty and earthy

pairs well with: basil, beets, chives, cilantro, cutting celery, dill, garlic, lettuce, onions, parsley, potatoes

Petite Mixed Radish

mild to peppery notes

pairs well with: arugula, beets, carrots, chervil, cilantro, dill, lettuce, mache, mesclun

White Turnip

slightly sweet with a flavor reminiscent of cabbage

pairs well with: carrots, celery root, cilantro, leeks, parsley, potatoes, radish

Spinach

sweet and buttery with a crunchy and tender texture

pairs well with: beets, broccoli, carrots, cauliflower, chives, leek, lettuce

Sorrel bites

tart and sweet flavors that are similar to kiwifruit or sour wild strawberries

pairs well with: basil, bulls blood, peas, pea tendrils, nasturtiums, spinach





Mr. Frye's Rhubarb | Harvesting Soon | 419.433.4947

The Chef's Garden



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Product availability is weather dependent and is subject to change.
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