

The Chef's Garden

Look Book



Summer Bounty Issue
Summer 2019

SQUASH



DISH

Squash Stem Salad.
Squash Leaf
Emulsion.
Compressed
Squash Stems. Raw
Marinated Squash.
Petite Zucchini.

COCKTAIL

Squash Blossom
Infused Vodka.
Whey. Lemon.
Fine White Port.
Arugula Blooms.



"A single dish might have five ingredients on it." "Look at those like notes in a chord. Each ingredient is a note. Each bite is a chord. Each dish a song. The entire dinner as a whole? That is your album."

Chef Jamie Simpson, The Culinary Vegetable Institute



Basil Bites



Garlic Root



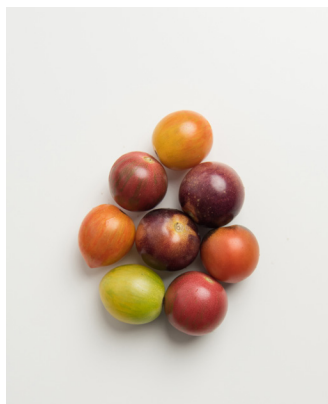
Mixed Petite Allium



Dill Blooms



Demi Mint Sampler



Baby Specialty Tomatoes



Micro Sage



Salad Sensation



Arugula Blooms

TOMATOES



DISH

Caprese of three Quenelles. Tomato. Basil. Mozzarella. Tomato Aqua Fresca.

COCKTAIL

Caprese Salad
Tomato Water.
Green Basil
Simple Syrup.
Whey. White
Balsamic
Vinegar.



"As I smell the tomato leaves as I walk towards the vines and as I smell the soil and feel the sun on my back, the experience is purely spiritual. It's about that miracle, the miracle that happens when God gives us a seed and then it turns into such a majestic, glorious gift."

Farmer Lee Jones



Citrus Lace



Micro Chives



Micro Opal Basil



Micro Tarragon



Sweet Romaine



Flowering Herb Sampler



Blue Borage Flowers



Anise Hyssop



Petite Mixed Squash



SPINACH



DISH

Spinach Cake.
Lemongrass. Pink
Peppercorn. Beet.
Coconut.

COCKTAIL

Spinach
Margarita.
Spinach Juice.
Milagro Silver
Tequila. Triple
Sec. Lemon.
Lime. New
Zealand Spinach
Garnish.



"It's a nice and hearty braised green. It embodies the same transition for guests. It's a more complex flavor for a salad."

Chef Jonathon Miller, Stein Eriksen Lodge



Carrot



Bachelor Buttons



Micro Bulls Blood



New Zealand Spinach



Cuke with Bloom



Beet of the Night



Micro Lemon Grass



Petite Mixed Mustard



Mixed Potatoes

The Chef's Garden





Our Summer Bounty Look Book
Summer favorites with ingredients
You will also see featured dishes
over at The Culinary Vegetable

A close-up photograph of a variety of fresh vegetables. In the upper left, a wooden crate is filled with a mix of green, yellow, and red cherry tomatoes. To the right, a bunch of dark purple basil leaves is visible. In the foreground, there are several yellow and green squash, a large red tomato, and more cherry tomatoes. The lighting is bright, highlighting the textures and colors of the produce.

features an assortment of our
nts that pair well with them.
s and cocktails from the team
e Institute.

POTATOES



DISH

Lyonnaise Potato
Salad
Celery. Egg.
Mustard. Paprika.



COCKTAIL

Chopin Vodka.
Myers Dark
Rum. Disaronno
Amaretto. Potato
Cardamom Pearls.
Petite Lemon Balm.
Barrel Aged Peach
Vinegar.

"Back in the day I remember farmers didn't even bother to pick the small potatoes, because they weren't worth the trouble. At The Chef's Garden, though, we take the opposite approach, sorting out the large ones and sending them to the food bank."

Farmer Lee Jones



Watercress Blooms



Micro Cutting Celery



Leeks



Micro Cilantro



Lemon Balm



Demi Herb Sampler



Petite Mixed Arugula



Neon Sweet Potato Leaves



White Turnips



CARROT



DISH

Carrot Salad
Puffed Carrot.
Shaved Dragon
Carrot. Micro Carrot.
Carrot Top Emulsion.
Carrot Granita.

COCKTAIL

Kiss of the Dragon
Bourbon. Carrot
Juice. Passion Fruit
Puree. Lemon
Juice. Lucky Sorrel
"Dragon Scales".



"You ever eat a vegetable so fresh and flavorful it makes you feel more in tune with Mother Nature? That's how I feel when I eat these carrots. From the bursting flavor, to the snapping crunch, to the sparkling colors, and the cute sizing. What's not to love?"

William Minshall, Chef's Garden Product Specialist



Calvin Pea Tendrils



Green Basil



Carrot



Mixed Beets



Petite Snow Peas



Sour Bites



Petite Mixed Carrots



Baby Spinach



Micro Thyme



DISH
Cauliflower.
Nantucket
Bay Scallops.
Romanesco.
Citrus. Verjus.

COCKTAIL
Verde Mary
Reyka Vodka.
Juiced Mustard.
Arugula Greens.
Arugasabi Blooms
Watercress.
Mustard Bloom.



“For us, a sponge. The tight heads actually are pretty porous and can absorb oils or sauces well. They deliver a beautiful meaty texture and are often neutral in flavor, leaving us with a blank canvas from which to start and end. But don't stop at the florets. Consider the stems and leaves, for they too have something to offer.”

Chef Jamie Simpson, Culinary Vegetable Institute



Kohlrabi



Micro Mint Sampler



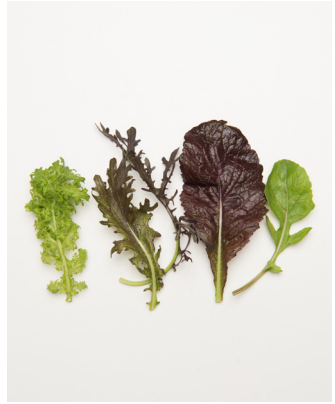
Arugasabi Blooms



Petite Mixed Turnip



Citrus Coriander Blooms



Baby Asian Blend



Pea Blossoms



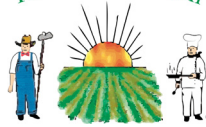
Petite Mixed Radish



Arugula



The Chef's Garden



The Chef's Garden |       | chefs-garden.com

Product availability is weather dependent and is subject to change.
Product images are not to scale. © The Chef's Garden, Inc. 2019