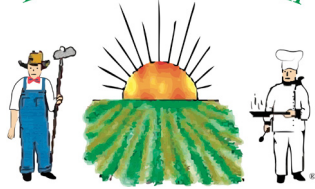


The Chef's Garden



Growing vegetables slowly and gently
in full accord with nature.

RENEW

winter menu planning guide



Winter 2019/2020



Winter arrives in northern Ohio with astounding regularity, yet people always seem surprised by its entrance. Grownups groan about ice and sleet. Children pray for blizzards and days off from school. We all want a thick blanket of snow for Christmas, but we bellyache about it after New Year's as the season drags on and on and on.

On the farm we celebrate winter. We consider the intense cold as one of Mother Nature's gifts. It's a time for our soil to hibernate and take a break from the growing season. The cycle of freeze and thaw helps soften and loosen the soil against compaction, and extreme temperatures deter unwelcome pests. However you feel about it, a long hard winter is essential for a fresh and energetic spring.

But we know our chefs don't rest in the winter. In fact, with the holiday crush, they're busier than ever, and they still need vegetables to put on their tables. That's why we call on the wisdom of our ancestors and cellar our root vegetables to ensure ample winter provisions.

It's why we turn to vegetables like Ice Spinach that work in rhythm with the cold. It's why we move summer field crops like lettuce and carrots back into the greenhouses with the microgreens to keep them safe from the bluster and chill.

Maybe it helps to think of winter this way:
Oh the weather outside is frightful,
But the farm is so delightful.
And even through ice and snow,
Let it grow, let it grow, let it grow!

In the spirit of the season,

Farmer Lee Jones
Eat Your Veggies



@farmerleejones



Micro Greens

Intense, concentrated fragrance and flavor in a multitude of saturated colors and diverse textures — our microgreens are tiny, and it's hard to believe something so small and delicate can pack so much sensory power. But trust us, ours will hit your senses like a wrecking ball. How do you like the sound of that?

red shiso
(04MSR-33-L)





red ribbon sorrel (04MRRS-33-E)



basil (04MBA-33-S)



cutting celery (04MCE-33-L)



autumn fire (04MAF-33)



arugula (04AR-33-L)



chives (04MC-33-E)



bulls blood (04BB-33-S)



green shiso (04MSG-33-L)



wasabi mustard (04MWM-33-E)

The Chef's Garden





beet of the night (04MBN-33-E)



sea cress(14MSC-33-E)



tarragon (14MTA-33-E)



fennel (04FEN-33-L)



anise hyssop (14MAH-33-S)



purple radish (04MPRA-33-E)



gold pea tendril (04GPT-33-L)



thyme (14MTH-33-S)



chrysanthemum (04MCH-33-L)



mint sampler (14MMS-33-E)



pea tendrils (04PT-33-L)



sage (14MS-33-S)



watercress (14MWA-33-L)



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



mache (04MA-33-L)



tat-soi (04TT-33-L)



lemon grass (14MLG-33-E)



carrot (04MCT-33-L)

The Chef's Garden



Edible Flowers

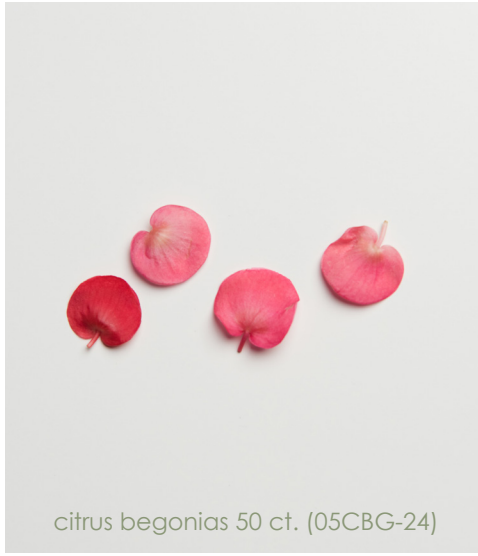
Most flowers play sensory reveille, yet some don't finish the tune because they leave out the final flourish — the element of taste. Our edible flowers hit all the right notes. Their visual beauty, fragrances, textures and flavors are sensory overload. How do they sound? How about "Yum."

bachelor buttons
50 ct. (05BB-33)





egyptian starflower 50 ct. (05ESTF-24)



citrus begonias 50 ct. (05CBG-24)



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



mini sorbet princess 50 ct. (05MSP-24)



nasturtiums 50 ct. (05NSF-24)



blue borage flower 50 ct. (05BBOF-24)



lemon meringue viola
50 ct. (05VLM-24)



blue raspberry sorbet viola
50 ct. (05VBRP-24)



red raspberry swirl viola
50 ct. (05VRRSW-24)

The Chef's Garden, Inc.

Growing vegetables slowly and gently in full accord with nature.



Chefs Thomas Keller and Daniel Boulud arrived to The Chef's Garden and The Culinary Vegetable Institute as headliners at a fundraising event to support Team USA on the world stage at the 2021 Bocuse d'Or culinary competition.

The chefs, who serve as primary advisors to Team USA, agreed that a pilgrimage to the farm and the Culinary Vegetable Institute was long overdue.

"FARMER LEE HAS BEEN A PART OF OUR EXTENDED FAMILY FOR OVER 30 YEARS, AND THE SUPPORT THAT WE GIVE ONE ANOTHER IS VERY, VERY IMPORTANT."

- Chef Keller

"Farmer Lee has been a part of our extended family for over 30 years, and the support that we give one another is very, very important," said Chef Keller, the chef behind iconic restaurants Per Se and The French Laundry.

"For me, it's finally a dream come true," added Chef Boulud, affectionately referring to Farmer Lee Jones. "He was a supporter of our competition from day one. To be here with Thomas, with Bocuse d'Or, I think is a great opportunity to start a tradition."

In an emotional welcome, Farmer Lee Jones expressed his joy and gratitude for the presence of his two longtime friends and colleagues.

"It is so important to me to have them come while my dad is still here," said Farmer Lee, through tears. "We've gotten to do something pretty special together as a family, and two of the people that

I think the most of in this industry were able to come here today and see our life's work. It's the most special day of my life."

While Farmer Lee, Keller and Boulud mingled with the guests, six chefs shared the CVI kitchen preparing their individual contributions to the exquisite multi-course meal. Each chef created a signature cocktail hour canape and dish for the main menu. Participating chefs included Aaron

Bludorn, Mathew Peters, Robert Sulatycky, Melissa Rodriguez, Junior Borges, and Britt-Marie Culey.

Chef Bludorn, who is opening his own restaurant in Houston after developing his career at Boulud's eponymous Cafe Boulud, said the opportunity to help support the 2021 Team USA was a welcome chance to pay it forward.

"We are creating the future of young chefs in the next generation, and I was one of those chefs," Chef Bludorn said.

"Coming up as a young chef, I was always inspired by the Bocuse d'Or. It was always part of our kitchen."

As he works to fulfill his longtime dream of opening his own restaurant, Chef Bludorn said he will carry the Bocuse-worthy values instilled in him by Chef Boulud with him to Texas, with the goal of "having that woven within the fabric of who we are."

"It's about excellence, passion, precision and a sense of urgency," he said. "All of those values that are so important to have as a young chef."



Team USA head coach Chef Robert Sulatycky said raising financial support during the intense 2-year preparation period is critical to the team's success. "Events like this that we're doing with Culinary Vegetable Institute and The Chef's Garden today are crucial," he said. "It takes tremendous financial and human resources. For two years it is a full time job. Every day."

Chef Mathew Peters, who has worked alongside Chef Keller both at Per Se and The French Laundry, is also the 2017 Bocuse d'Or gold medalist, the first American in the history of the competition to ever win gold at the worldwide competition.



"You have one shot that you've been practicing for two years," he said. The pressure to meet and exceed the expectations of mentors, live up to the legacy of former competitors and to accomplish personal goals is magnified by representing the United States. An entire country that's now being put onto your shoulders. "Being able to impress them on a world stage was unlike any other feeling that I've had in my career."

Chef Jamie Simpson, who has had the opportunity to attend a Bocuse event as a spectator, called the experience "the most patriotic thing I have ever done as a human." "If you can, imagine a world stage, with 24 countries behind you waving flags and drumming drums and blowing whistles and dancing and doing chants and national anthems and fireworks," he said. "It's mind blowing, the patriotism that happens. It's a beautiful place."

All of the chefs agreed that working with vegetables from The Chef's Garden dovetailed perfectly with Chef Paul Bocuse's emphasis on using only the highest quality ingredients.

"I truly feel that The Chef's Garden is continuing Monsieur Bocuse's dream to use the best ingredients and to be able to showcase that on the plate, with the idea that you have to do very little," Chef Boulud said. "I think Chef Paul would have related so well with Farmer Lee, and his father, and with the passion, and the knowledge they have, and that they keep searching for."

"The best products in the world is the most valuable thing that we can supply for Team USA," Chef Jamie said.



Learn How To
Support Team USA

Root Crop

Listen closely and you can hear the freshness of our root vegetables. The bright snap of a carrot. The satisfying crunch of a radish. The sound of a sharp knife slicing a potato or beet. And once you've exposed the inside and revealed the mesmerizing patterns and colors, smell the fresh scent of soil. Feel the sturdiness of the greens. Taste how much we care.

mixed baby oca
(01MXOC-2)

available in January





tops not included

baby carrots # (01MBCT-2)



mixed potatoes (D) # (01MPD-2)



mixed petite turnips
50 ct. (01NGPMT-33)



mixed petite radish
50 ct. (01MR-33)



baby fall radish # (01MR-2)



mixed baby sweet potatoes
5# (01MH BSP-5)



tops not included

baby beets # (01MBBT-2)



jerusalem artichokes # (04CJA-2)



mixed petite carrots
50 ct. (01PMC GH-33)

The Chef's Garden



FARMER'S FAVORITES



ultra mesclun 50 ct.(09MESCL-33)



petite red ribbon sorrel 50 ct. (08PRR-33)



baby mixed carrot 5# (01MBCT-5)



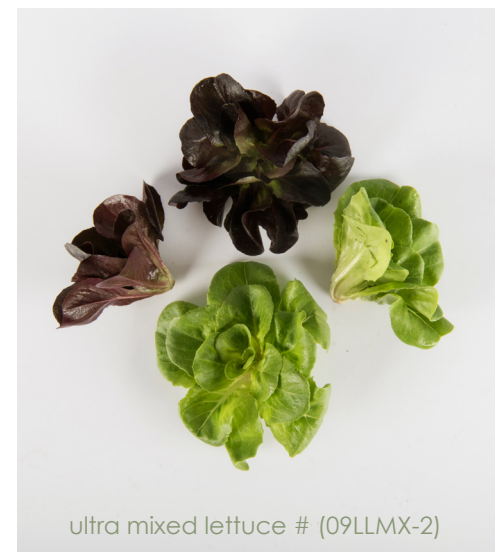
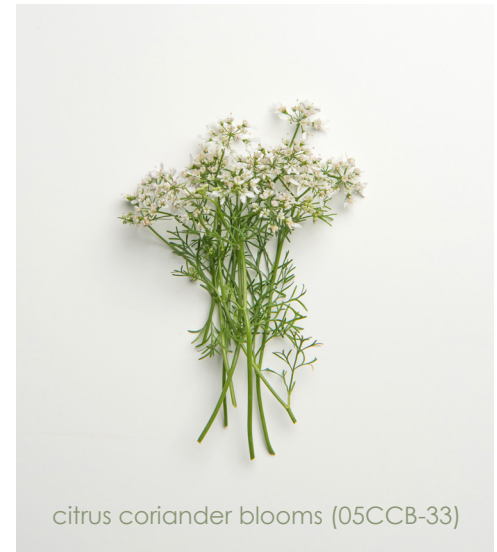
burgundy amaranth (04BAM-33-S)



cuke with bloom 20 ct. (05CU-33)



citrus marigolds
50 ct. (05CM-24)



With hundreds of crops to choose from, it isn't easy to pick a favorite, but Farmer Lee Jones is up to the challenge! See if you agree. If you've got a favorite that's not on the list, let's talk.

Herbs & Leaves

Herbs are all about aroma. Release their oils and enter olfactory Nirvana. Anise. Dill. Lavender. Basil. Mint. Each variety has a unique and individual shape, size and texture — soft, tender, waxy, succulent, stemmy or crisp in shapes of clovers, ferns and butterfly wings. Edible leaves are visual superstars. Smooth and round, serrated and sharp. From the size of a thumb to the length and breadth of a hand with flavors and aromas like wasabi, sarsaparilla and citrus zest.

purple sweet potato leaves
50 ct. ()





nepitella mint blooms (08NEPB-33-S)



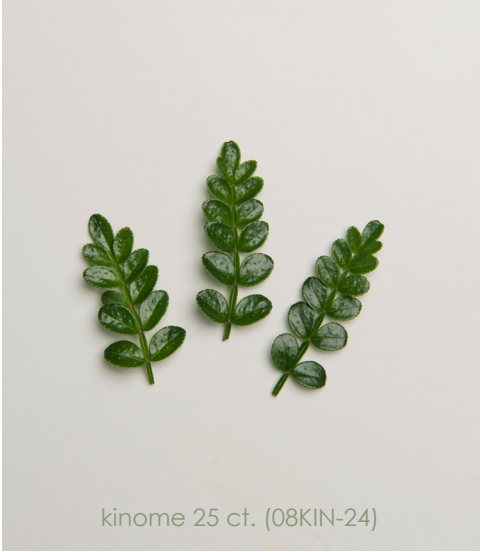
rootbeer leaf 25 ct. (08RBL-33)



demi herb sampler 75 ct. (08HSB-33)



demi mint sampler 75 ct. (08MSB-33)



kinome 25 ct. (08KIN-24)



mixed beet blush 25 ct. (01MXBB-33)

Meeting chefs' needs is paramount at The Chef's Garden. It's where it all began. An elbow to elbow working relationship between chef and farmer, and farmer and Nature requires finding the right rhythm for all three.

When one fresh vegetable is at its peak, standing tall and strong, another is exhausted from a full season of bearing fruit. Others rest cradled inside Mother Earth — tender green babies still gestating, yet to break through the soil. Some are still seeds, chock full of enormous potential, yet small enough to balance on the head of a pin.

Think of our chefs' kitchens as the dance floors — the space where chefs can explore and find the balance between their wants and needs, and which of Nature's offerings are likely to be as close to perfect as can be.

That's why Farmer Lee likes to get chefs out in the fields, hands in the soil, so they can experience Nature's magic face to face and taste perfection for themselves.

"It's important for us to communicate with chefs when the stuff is perfect," Farmer Lee says. "It's like driving down a country road and seeing a picnic table full of tomatoes and a box that says 'serve yourself,' and the tomatoes are dead ripe," he mused.

CHEF AND FARMER

The Rhythm of
The Chef and Farmer Concept®

"There's nothing better than that." Getting the farmer in the kitchen is every bit as important, he says. "It's how we identify chefs' needs for a menu, so we can look ahead and plan and prepare," he said. "We need to know so we can earmark the land and have it ready ahead of time."

Eating with the seasons, or seasonal eating, is not rocket science. It's how our great grandparents did things. If they'd known we'd be eating strawberries and tomatoes in the dead of winter, they'd call us plum crazy.

What did they do? They planted gardens and tended them. When the peas were up, they ate peas. When the tomatoes were ripe, they ate tomatoes. Cucumbers, beans, lettuce, squash, Carrots, onions, radishes, asparagus, rhubarb, beets, potatoes, each in their own seasons.

Whether the garden was theirs or their neighbor's, they shared what they grew with one another, and they knew the faces and the names of exactly who grew their food and where they grew it.

That's why The Chef's Garden has a face. Two faces actually. One is a farmer. One is a chef. We happen to think the two go together like peas and carrots. The garden is ours, and the garden is theirs.

That's why it's in our name.





Restaurant Daniel

William Nacev

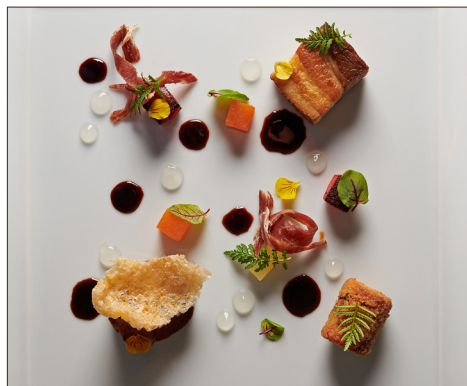
This dish is the restaurant's Wild Scottish Grouse, a unique offering that Executive Sous-Chef William Nacev calls the "highlight of the fall season." Because of its "rich and unique flavor," this dish is "almost always paired with fall fruit and something acidic," and it also includes petite exotic kale from The Chef's Garden.

The wild Scottish red grouse bird is prized because of its rich and tender meat—and, because it flies at such amazing speeds, it is known to be especially difficult to capture.

It goes without saying that we're deeply honored to have our petite exotic kale grace such a lovely dish at such an iconic restaurant.



@restaurantdaniel



Acadia

Ryan McCaskey

Chef Ryan McCaskey's plates tell us a story—and his entire life is an inspirational tale. Born in Saigon, Vietnam with the name of Tran-Trung-Tam, he was part of a 1975 rescue effort called Operation Baby Lift. It was near the end of the war and, had it been a week later, Chef Ryan isn't sure he would have gotten out of his war-torn home. His adoptive parents in the United States gave him the middle name of Tam to help give him continuity in life.

Chef Ryan describes his culinary style as "simultaneously contemporary and classic. The first half of my career was rooted in classical cuisine, technique-driven, the fundamentals. Recently, my focus shifted to subtly layering flavors and using contemporary techniques. But one doesn't overshadow the other—they work in harmony, balancing out one another."

We're thrilled that our petite red ribbon sorrel helps him to create his amazing dishes, ones that provide each diner with a winning experience.



@acadiachicago



Fire Food and Drink

Cameron Pishnery

Chef Cameron Pishnery and Fire Food and Drink owner Chef Doug Katz embrace what's growing at the moment for his "unique take on world cuisine." In other words, he's honoring the cycles of Mother Nature as he creates his marvelous artisanal menu.

That really resonates with us at The Chef's Garden, so we're thrilled and grateful by how Chef Cameron uses our ultra mesclun in a salad that features sunflower seeds, roasted beets, raspberries and spicy pecans, and is then dressed with lavender-beet vinaigrette.

We're extremely appreciative OF how Chef Cameron highlights our ultra mesclun in such beautifully delicious ways. Our mesclun consists of the best of the farm's daily harvest, more varieties than you'll find in any other mesclun.



@firefooddrink

Petite Greens

Tenderness is the first quality you'll notice with our petite greens — tenderness with substance. The juiciness of succulent crystal lettuce. The toothy body of New Zealand spinach. The not-too-stemmy bite of mustards and arugula. With visual interest, distinct flavor profiles, fresh mild aromas, these greens should be in every sense-ible kitchen.

new zealand spinach
50ct. (14PNZSPR-33)





red komatsuna 50 ct. (04PRKOM-33)



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



ruffled red mustard
50 ct. (09PRRMGH-33)



bok choy 50 ct. (09BOKP-33)



tat soi 50 ct. (09TTP-33)



petite mixed arugula 50 ct. (08NGPMA)

Ultra Lettuce

We harvest lettuce to order at the peak of flavor. We grow multiple varieties, each with its own distinctive appearance, texture and color in a beautiful range of dark reds, greens and even speckled. Whole head or loose leaf, we pack and ship our lettuce in 24 hours for optimal freshness.





red oak # (09URO-2)



sweet romaine # (09USR-2)



speckled density # (09USWD-2)



green oak # (09UGO-2)



painted crisphead # (09UPCL-2)



red romaine pk. (09URR-33)



green romaine # (09UGRO-2)



lolla rossa # (09ULR-2)



red rosette 25 ct. (09RLRO-24)



Sorrel

The fresh, tart flavor of sorrel from The Chef's Garden is always in season! Each variety is available every month of the year: red ribbon, plum lucky (with or without blooms), rainbow lucky, flaming lucky, lucky, sheep, green sorrel leaves and lucky clover. Also ready to jazz up your plates is our smallbites sour wheel, offering all your favorites in one convenient container.

mixed lucky sorrel
50 ct. (14M XLS-33)



plum lucky sorrel 50 ct. (14PPLS-33)



amethyst sorrel 50 ct. (14AS-33)



flaming lucky sorrel 50 ct. (14FLLS-33)



rainbow lucky sorrel 50 ct. (14PRLS-33)



oxalis blooms 50 ct. (14OXB-33)



ultra lucky sorrel 50 ct. (14ULS-33)

Have You



root spinach 10# (04RSPI-10)



petite exotic kale 50 ct. (07PKM-33)



baby celery root # (01DC-2)



baby asian blend # (09BA-2)



badger flame beet 10# (01YBFBT-26)



petite mixed snow peas
50 ct. (20PMP-33)



salsify # (01YBSA-2)



petite tropical spinach 50 ct. (14PTS-33)



whole frame honey (02HCF-33)



arugabi blooms 50 ct. (05ASB-E)



baby mix kale # (07BKM-9)



kohlrabi # (07BGKT-2)

Tried These?



beets | Harvested to Order | 419.433.4947



The Chef's Garden | www.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