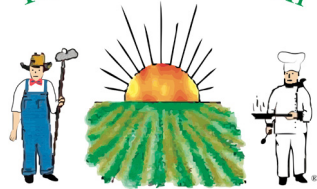


The Chef's Garden



Growing vegetables slowly and gently  
in full accord with nature.

# BLOOM

*spring menu planning guide*



*cuke with bloom*  
(05CU-33)

SPRING 2021





As I stood outside as the sun set, I could see freshly planted fields. We'd sowed our first spring radishes and leafy greens and would plant our peas when dawn broke, and I thought about what a difference a year makes. A year ago, we were entering an unprecedented year filled with uncertainty. But, as I stood in the fields today, I felt an amazing sense of hope and optimism. Over the past year, farmers and chefs had focused on cultivating—on cultivating patience and creativity—and now we can reap the fruitful benefits.

Last year, while longing for the reopening of restaurants, I'd be reminded of Brussels sprouts and how allowing their flavor to develop to peak deliciousness took patience. Now—after a year of hard-earned patience—as we break bread and raise a cup together in restaurants, we can enjoy the experience to its fullest, beyond anything we could have ever imagined.

Chefs and farmers have also needed to become especially ingenious when delivering food, finding creative solutions under, over, and around tough obstacles. We found those inventive solutions because we're survivors, because we're persistent. It's simply who we are. That's just what we're made of.

As I walked the grounds of the farm today, I thought: "Everything to its season—and this will be a blessed season, our comeback season."

To help, here is our Spring Menu Planning Guide. Browse through it, highlight what interests you, and consider trying something new in 2021.

Thank you, chefs!

*Farmer Lee Jones*  
*Eat Your Veggies*





# Asparagus Sizing

The Chef's Garden offers a rainbow of fresh asparagus, from pink and green asparagus to white and purple asparagus. Each variety of this luscious seasonal vegetable features a unique flavor, while all of them are sustainably farmed for optimal quality and nutrition.

Average count per 1 lb.:

Baby (98-105), Pencil (54-56), Standard (20-23), Jumbo (10-12), Colossal (5-7)

## BABY

Our wispy-thin Baby asparagus is the slimmest of the garden. Equally as tall as our other sizes, this waifish, delicate variety is a fully grown spear about the diameter of a cocktail straw. Perfect in a Bloody Mary.

## PENCIL

Our Pencil asparagus is exactly that – the length and diameter of a brand new pencil. Slim enough to differentiate itself from more traditionally sized spears, Pencil has all of the flavor and snap of thicker varieties, while maintaining a willowy profile

## STANDARD

Our Standard size occupies the familiar sweet spot typically associated with asparagus. But don't be fooled. Like all of our varieties, Standard asparagus is anything but typical. Its flavor, crispness and tender juiciness go far and above "the usual."

## JUMBO

Don't let its huskier profile mislead you. Jumbo asparagus is as delicate and flavorful as its slimmer cousins. About the thickness of a thumb, our Jumbos are tender from the tip of the crown to the base of spear, so there is absolutely no reason to peel them and strip them of their natural beauty.

## COLOSSAL

Go big or go home. Try our Colossal asparagus and we'll deliver it faster than you can say "super-size me." They may look tough, but one taste and it's clear that these big guys are tender at heart. Cook them if you want to, but they're clean, crisp and juicy enough to enjoy raw, straight out of the package.





*mixed pea blossoms*  
50ct (05WPB-33)

# Spring Flavors

As soon as winter yields its grip, our rich soil begins pulsing with some of our favorite early spring vegetables. Dandelion greens. Petite alliums. Tender buttery mache. Wispy filaments of garlic roots. Golden pea tendrils and snow pea blooms. Just-born tiny cucumbers with glorious yellow blooms still attached.







root spinach 3# (04RSPI-26)



garlic shoots ( 14GS-33 )



sour smallbites (14SBSB-33-R)



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



garlic root (14GR-33)



turmeric (04TU-25)



# Edible Flowers

Too pretty to eat? Maybe. But encourage your guests to eat our vast array of delicate, vibrant, fragrant edible flowers anyway. Perfect for Spring dishes -- on plates or in cocktails -- make a bold statement with our Begonias, or a demure one with our frilly Dianthus.

*nasturtium blooms*  
50ct (05NSF-24)







egyptian starflower 50ct (05ESTF-24)



citrus begonias 50ct (05CBG-24)



bachelor buttons 50ct (05BB-33)



citrus marigold 50ct (05CM-24)



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



blue borage flower 50ct (05BBOF-24)



red raspberry sorbet viola  
50 ct. (05VRRSO-24)



banana cream viola  
50ct (05VBC-24)



pomegranate viola  
50ct (05VPG-24)





# Edible Blooms

Citrus coriander blooms are a perfect example of our belief that every stage of a plant's life is worth celebrating. The blooming phases of watercress, arugula, as well as fava beans and mustards carry the color, flavor and texture of our products one step further.

*mustard cress blooms*

50ct (09NGMCB-33)







chive blossoms 50ct (05CB-24)  
chive buddies 50ct (08CBUD-24)



citrus coriander blossoms 25ct (05CCB-33)



pea blossoms 50 ct. (05MPBS-33)



mustard blossoms 50ct (09MMMB-33)



arugula blossoms 50ct (05AB-33)



watercress blossoms 50ct (05WB-24)



# Full-size Herbs + Blooms

Open your guests' minds, as well as their mouths, with our intoxicating world of fragrant herbs. African basil, English lavender, Thai basil. With taste profiles ranging from chocolate to lemon to orange to anise to pineapple and all parts in between, we're here to expand your herbal options well beyond Parsley, Sage, Rosemary and Thyme.

*mint sampler*  
(08MS-33)







demi mint sampler 75ct (08MSB-33)



basil blooms 50ct (05MBBL-24)



full size lemon verbena 50ct (08LV-33)  
demi lemon verbena 75ct (08LVB-33)



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



full size with bloom (05AHB-33)  
full size anise hyssop 50ct (08AH-33)



demi herb sampler 75ct (08HSB-33)



# Petite Vegetables



cherry bomb radish 50ct (01PCBR-33)



coty cukes 20ct (05DCCU-33)



white turnip 50ct (01WTP-33)



carrots 50ct (01PMCGH-33)



mixed potatoes # (01MPD-2)



daikon radish 50ct (01PDR-33)





petite snow peas 50ct (20PMP-33)



french breakfast radish 50ct (01FR-33)



petite mixed allium 50ct (01PMA-33)



petite mixed oca 50ct (01PMXOC-33)  
baby mixed oca # (01MXOC-2)



royal purple turnip 50ct (01PRPT-33)



cuke with bloom 20ct (05CU-33)



# Edible Leaves

Hibiscus and sweet potato leaves evoke the familiar shapes and colors of spring and fall foliage. Nasturtium leaves resemble tiny lily pads. Citrus lace, a miniature fern. Kinome, tiny replicas of Poplar leaves.

*Oyster*  
50ct (08OYL-33)







mixed beet blush 25ct (01MXBB-33)



root beer 25ct (08RBL-33)



citrus lace 50ct (05CMLV-33)



hibiscus 50ct (05HL-1)



kinome 25ct (08KIN-24)



nasturtium 50ct (05NSLF-33)



# Micro Greens

*cutting celery*  
(04MCE-33-L)

Until you taste for yourself, it's hard to imagine the intensity of flavors hiding inside our tiny, delicate microgreens. These highly-concentrated little powerhouses are infused with the flavors of carrot, beet, corn, chive, amaranth, mint, mustard, lemon, and more. We grow literally dozens of varieties so you can explore and discover the little world of big flavors again and again.







mint sampler (14MMS-33-E)



pea tendrils (04PT-33-L)



red ribbon sorrel (04MRRS-33-E)



watercress (14MWA-33-L)



calvin pea tendril 50ct (04CPT-33)



arugula (04AR-33-L)



green basil (04MBA-33-S)



gold pea tendril (04GPT-33-L)



mixed shiso (04MSM-33-L)





parsley (04MPA-33-L)



burgundy amaranth (04BAM-33-S)



carrot (04MCT-33-L)



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



cilantro (04CL-33-L)



purple radish (04MPRA-33-E)



sunflower (04SS-33-L)



bulls blood (04BB-33-S)



thyme (14MTH-33-S)



sea cress(14MSC-33-E)



lemon balm (14MLBA-33-S)



chervil (04CHE-33-L)



mountain mint (14MMT-33-E )



autumn fire(04MAF-33)



pennyroyal mint (14MPR-33-E)



lemon grass (14MLG-33-E)



anise hyssop (14MAH-33-S)



fennel (04FEN-33-L)



# Petite + Ultra Greens

Our petite greens may be little, but make no mistake – they're every bit as delicious as their big brothers. As with all of our greens, ribbons of red, purple, pink, orange and gold infuse many of our spinach, arugula, sorrel and mustard varieties. They're tender little guys with colorful personalities, who play nice with others. Serve them alone, or in one of our mixes.

*ultra mixed mustard*

50ct (09UMM-33)





chickweed (14PCW-33-S)



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



new zealand spinach  
50ct (14PNZSPR-33)



mache (04PGHMA-33)



purslane rosettes 25ct (14PR-33)



arugula 50ct (08NGPMA -33)



# Lettuce

Go ahead and mix things up with our extraordinarily flavorful, multi-textured mesclun blends and lettuces. We harvest daily, always varying the mesclun mix according to peak availability and flavor. Same with our lettuces. Picked and shipped the day you order them.

*baby green lettuce rosettes*  
2# (09BGLRO-9)





baby green romaine 2# (09BGRO-9)



baby green oak 2# (09GO-9)



baby lolla rossa 2# (09LR-9)



petite painted crisp leaf (09PPCL-33)



mixed ultra lettuce  
50ct (09UMX-33)



petite red rose romaine 50ct (09PRRR-33)



baby red rose 2# (09RRR-9)



painted crisp leaf 2# (09BPCL-9)



baby red oak 2# (09RO-9)





# 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, 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. (14MXLS-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)



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



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









## *Summer Favorites Coming Soon!*

### Must Have *Ingredients*

**Carmellini® Beans**

medium-green, with a sweet, fresh bean flavor

**Cucamelons**

tastes like a cucumber soaked in lime juice

**Summer Squash**

sweet, nice and mild, with earthy notes

**Tomatoes**

taste sweet to acidic, to tart

**Squash with Bloom**

sweet, nice and mild, with earthy notes with a nutty bloom attached

**Squash Blossoms**

mild and nutty to earthy

**Spinach**

sweetest and crispest spinach you'll ever taste

**English Peas**

sweet, delicate flavor

**Peppers**

flavors will range from sweet to mild to hot

**Lettuce**

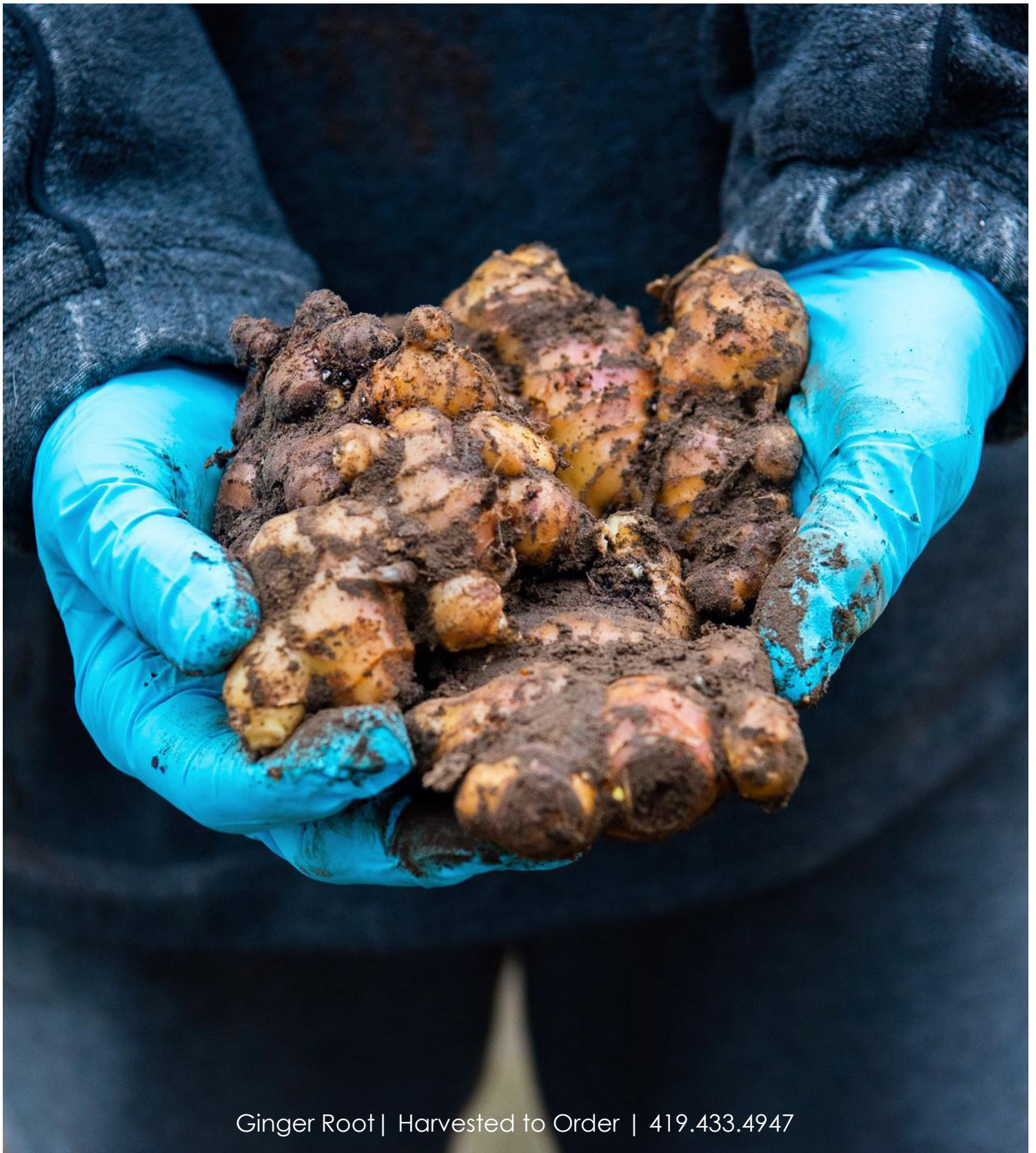
grassy to nutty to earthy, with textures ranging from crunchy to soft

**Eggplant**

slight bitter taste that turns sweet and nutty when cooked







Ginger Root | Harvested to Order | 419.433.4947



The Chef's Garden | [www.chefs-garden.com](http://www.chefs-garden.com) |     

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