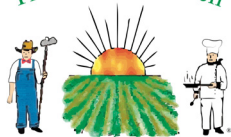


The Chef's Garden



THE CHEF'S GARDEN

LOOK BOOK



MOTHER'S DAY ISSUE
Spring 2025

VEGETABLE BLOOMS

Every stage of a plant's life has something unique to offer the plate—including its blooms. From peppery arugula flowers to sweet pea blossoms, these edible blooms add complexity and depth.

Cuke with Bloom

Cuke with blooms offer up clean, crisp, refreshing flavor with buttery and nutty notes.



Pea Blossoms

Our pea blossoms offer up a mild pea taste.

Varieties:
Purple or White

Rat Tail Radish Bloom

Rat Tail Radish bloom packs plenty of peppery, radish-y, watercress-y zing, disguised in a demure flower no bigger than a four-leaf clover.



Croquettes.
Mustard Blooms are a key indicator of savory food. They're great for salads, fried items, sauces, entrees. They dry well also. Here they top a croquette with braised beef, gravy, and mustard.





Consider Mesclun Mix beyond salads. Our blend changes throughout the year so by keeping our mesclun mix on hand you're inherently keeping your menu and the food you serve seasonally sensitive. This dish leans on the versatility in flavor, texture and color of the mesclun blend.

LETTUCE+GREENS

Our curated collection of lettuce and greens include arugulas, spinach, kales, lettuces, and mustards. Each deliver bold flavors and delightful textures.



Emerald Crystal Lettuce

This variety of crystal lettuce provides a flavorful, fresh green overtone, along with succulent texture and nice crunchy bite.



Sylvetta Arugula

Petite sylvetta arugula is mellower in flavor than some of its counterparts with a nutty flavor note at the beginning that ends on a sweet, peppery finish.



Red Ruffled Mustard

Petite red ruffled mustard greens have a rich combination of sweetness, smokiness and pepperiness, with a crisp and chewy texture.



Petite Lettuce Rosettes

Sweet, mild rosettes offer up delicate buttery flavor with a soft, tender texture.

Varieties: Red and Green



MICROGREENS

At The Chef's Garden, we offer over 50 microgreens and blends, each thoughtfully designed to deliver a specific flavor profile, elevating your dishes with vibrant flavor.



Pea Soup. Pea Tendrils serve as a perfect indicator of the featured soup to the guests, the servers, and the cooks at large events.



Basil

Micro green basil strong, fresh, and slightly sweet basil flavor with hints of clove, anise, and citrus



Cilantro

Cilantro boasts a warm, nutty and spicy flavor, with a hint of tangy citrus-like flavor, reminiscent of an orange.



Arugula

Starting off with a mild, nutty sweetness, arugula finishes with a peppery kick.



Pennyroyal Mint

Penny royal mint leaves provide a strong and pungent flavor to culinary dishes and menus, with a crunchy texture.



Lamb and Watercress with Reduced Farm Stock.

Thyme

Micro thyme offers a slightly pungent, spicy but still sweet, savory/clove-like flavor. Think of the taste as herby-peppery-sweet with an earthy finish!



Memo Chives

Chives have a subtle salty onion flavor that enhance dishes with a unique spicy sweetness, pairing especially well with garlic, parsley, potatoes, lettuce, carrots and celery root.

Parsley

Micro parsley has a fresh, bright, and slightly peppery flavor with subtle hints of celery and lemon.



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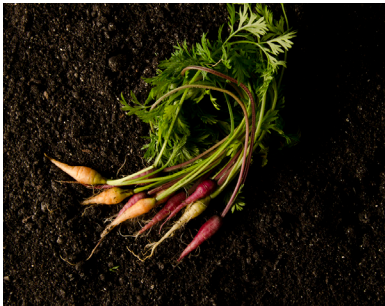




Radish Butter Terrine.

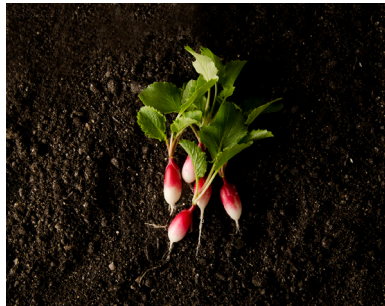
PETITE VEGETABLES

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



Carrots

These miniature carrots have are sweet in flavor with a hint of floral notes. Carrot root bulb ranges in size 1-1.5" long.



French Breakfast Radish

French Breakfast radishes have a mild, subtly sweet, and peppery flavor. French breakfast root bulb ranges in size 1-1.5" long.



Cherry Bomb Radish

Cherry bomb radish has a mildly spicy flavor with a crisp and crunchy texture. Cherry bomb root bulb ranges in size from 1/2-3/4" long.



White Turnip

White turnips have a slightly sweet taste with note of raw cabbage. White turnip bulb ranges in size 1/2-1" long.





Hoja Santa, Sorrel, Fennel, Carrot, Trout. Walleye Roe.
We often only see Root Beer Leaf (hoja santa) as whole leaves wrapping food to impart flavor. In this case we opted to make it a sauce. Its served with lake fish and a salad of complimentary leaves dressed with lake fish roe.

EDIBLE LEAVES

The Chef's Garden edible leaves bring vibrant colors, delicate textures, and nuanced flavors, offering chefs endless opportunities to craft unforgettable dishes.



Citrus Lace

Citrus lace adds a vibrant tangerine flavor with its delicate, lacy-textured leafy blades. Citrus lace leaves range in size from 1.5-2" depending on your need.



Kinome

Kinome leaf is a Japanese herb renowned for its distinct and sought-after taste. Its citrus, peppery flavor.



Beet Blush

Beet blush leaves have a sweet, rich, earthy, hearty flavor. These brightly hued leaves are available individually or in a mix.

Varieties: Traditional, Sunrise, Sunset



Nasturtium Leaves

Nasturtium leaves provide a zingy flavor to culinary dishes, one that's hot and peppery, similar to watercress.



Funfetti Cake with Violas. Funfetti cake studded with our very own flowers not sugar sprinkles.

EDIBLE FLOWERS

We grow over 50 varieties of Edible Flower and Blooms at The Chef's Garden. Each perfect for garnishing cocktails, enhancing desserts, or creating a memorable presentation on savory dishes, our flowers add a touch of elegance and creativity to your menu.



Egyptian Starflower

Egyptian star flowers bring a vibrant rainbow of colors and a delicate grassy-honey flavor. We grow 6 different colors available individually or as a mix. Harvested as individual petal not clusters.



Citrus Begonia

Begonias have a tangy, citrusy-sour flavor, often described as lemon or lime with hints of green apple.



Blue Borage

Blue borage flowers are star-shaped, vibrant blooms that add beauty to the plate, along with a mild cucumber flavor that some describe as a sweet honey taste.



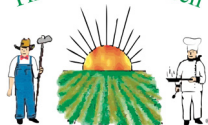
Nasturtium Flowers

Nasturtium flowers have a distinctive, peppery, and slightly tangy flavor, often described as similar to radish or mustard.



Asparagus | Available for Mother's Day | 419.433.4947

The Chef's Garden



THE CHEF'S GARDEN | WWW.CHEFS-GARDEN.COM |



Product availability is weather dependent and is subject to change.
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