

The Chef's Garden

Look Book



Asparagus Issue
Breakfast. Lunch. Dinner.



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 wisp-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.



BREAKFAST

Shaved Asparagus.
Buttermilk Emulsion.
Poached Egg.
Chive Buds.
Mandarin Oranges.



How do I love thee? Let me count the ways.
I love thee to the depth and breadth and height
My soul can reach ...

If we didn't know better, Elizabeth Browning could have
been writing a love sonnet to asparagus.

And if Farmer Lee Jones wrote a love sonnet to asparagus,
he'd probably pen something more like this...

LUNCH

Asparagus Risotto.
House Made Kombucha.
Gold Leaf.



When asparagus is in season, we should eat it three times a day and when the season is over we should lust for it for ten more months.

DINNER

Asparagus. Fiddlehead Ferns.
Ramps. Rhubarb.
Morel. Pea Bloom.
Pea Tendrils. Radish.
Snow Peas. Beurre Monté.



There is something romantic about Farmer Lee's love affair with asparagus. Yet on a more literal level he is absolutely right.

Our talented chefs can also be poetic about asparagus. In their skilled hands they communicate love and care on the plate: pink for love's first blush, white for promises, green for growth, and purple for richness.

DINNER

Grilled Asparagus.
Lemon.
Dried Cured Egg Yolk.
Pecorino.



They aren't called "spears" for nothing. Love for our asparagus will pierce the hearts of all who taste it.

Morning, noon and night.



Full Menu

Culinary Vegetable Institute Asparagus Showcase Dinner

Asparagus Focaccia. Sunflower Seed Butter.

Poached White Asparagus.
Kimchi Juice. Basil Oil. Basil. Puffed Rice. Chia Seed.

Shaved Asparagus. Buttermilk Emulsion. Poached Egg.
Chive Buds. Mandarin Oranges

Asparagus Risotto.

Elements of Spring.
Asparagus. Ramp. Morel. Pea. Pea Bloom. Pea Tendril.
Fiddlehead.
Rhubarb. Radish. Beurre Monté.

Grilled Asparagus.
Lemon. Dry Cured Egg Yolk. Pecorino.
Roasted Lamb Shoulder. Pickled Asparagus Emulsion.

White Asparagus & St. Germaine Granita.
Freeze Dried Litchi. Lemon Verbena Sponge.
Candied Asparagus.

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