

The Chef's Garden



*Growing vegetables slowly and gently
in full accord with nature.*

MICRO

product guide



Parsnip



Our vegetable crops are immensely versatile and have a special place in every chef's kitchen. Served raw or cooked, their natural sweetness and bright colors captivate the eye and please the palate. Plants offer different flavors and textures at every stage of growth, so we've developed unique sizing options that let a chef's creativity soar. Miniature vegetables, herbs, greens and lettuces in micro size pack a punch of flavor that can be used to add complexity of flavors or simply enhance a dish with their aroma, texture and visual appeal.

Visit www.chefs-garden.com to see what is #InSeasonNow.



Allium



Beans & Peas



Cruciferous



Cucumber



Edible Flowers



Edible Stem



Greens



Herbs



Leaves



Lettuce



Peppers



Root



Smallbites



Squash & Zucchini



Tomatoes



Tubers



Anise Hyssop

Flavor: sweet, clean licorice finish

Texture: tender stems, soft leaves



Arugula

Flavor: peppery and nutty

Texture: crisp and tender



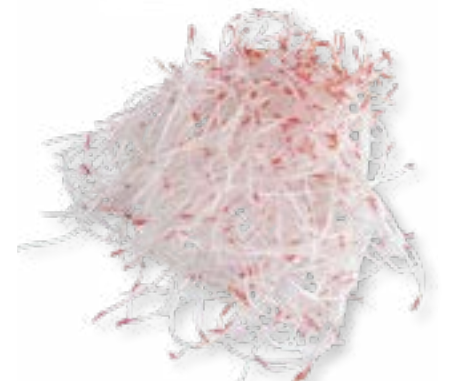
Basil-Lemon

Flavor: lemon zest flavor

Texture: firm and soft

Micro

Microgreens add depth of flavor, along with enhanced aroma, texture and visual appeal.



Autumn Fire

Flavor: mild earthy notes

Texture: thread-like stem



Basil-Cinnamon

Flavor: sweet cinnamon flavor with basil overtone

Texture: crunchy and soft



Basil-Opal

Flavor: mild basil flavor

Texture: succulent and crunchy



Basil-Green

Flavor: mild basil flavor

Texture: crunchy



Basil-Thai

Flavor: refreshing anise flavor

Texture: juicy, crispy stem



Borage
Flavor: mild pleasant cucumber and celery flavor
Texture: succulent and thick



Beet of the Night
Flavor: mild pleasant cucumber and celery flavor
Texture: succulent and thick



Bulls Blood
Flavor: sweet earthy, full-bodied beet flavor
Texture: succulent stems/leaves



Chives - Gold Memo
Flavor: strong chive, mild onion
Texture: succulent and grass-like



Chrysanthemum
Flavor: floral, mild lemon flavor, slight bitter finish
Texture: nice, light crunch



Cilantro
Flavor: warm, nutty and spicy, hint of fresh citrus
Texture: light, soft leaves



Burgundy Amaranth
Flavor: sweet and mild flavor
Texture: dry and chewy



Buckwheat
Flavor: beans and flower notes
Texture: okra-like



Carrot Top
Flavor: floral and earthy with a light tingle sensation
Texture: feathery



Corn Shoots
Flavor: mild sweet corn flavor
Texture: succulent stem



Cress-Asian
Flavor: mildly spicy cress flavor
Texture: delicate with succulent stems



Cress-Pepper
Flavor: spicy, a good substitute for watercress
Texture: delicate and crunchy



Chervil
Flavor: similar to parsley with mild anise overtones
Texture: a bit stringy and fibrous



Chinese Cabbage
Flavor: sweet, mild cabbage
Texture: lightly crunchy



Chives - Traditional and Memo
Flavor: strong chive, mild onion
Texture: succulent and grass-like



Cress-Mustard
Flavor: sweet, bold spicy kick
Texture: crunchy



Cress-Upland
Flavor: spicy, bold flavor
Texture: crunchy with dry texture



Cress-Watercress
Flavor: sweet with a kick of heat
Texture: crisp and succulent



Cutting Celery
Flavor: distinct celery flavor
Texture: tender and crunchy



Dandelion
Flavor: mild flavor with a slightly bitter bite
Texture: crisp stem and tender leaves



Dill
Flavor: a combination of parsley, anise, celery and lemon
Texture: light, soft leaves



Lovage
Flavor: mild bitter celery flavor
Texture: chewy, succulent stem



Mache
Flavor: rich sweet walnut flavor
Texture: tender and succulent



Marjoram
Flavor: lemon with a hint of balsam
Texture: delicate and tender



Fennel
Flavor: light, sweet anise flavor
Texture: crunchy stem, frilly leaves



Greek Oregano
Flavor: clove, warm and aromatic
Texture: tender, slightly dry



Lemon Balm
Flavor: refreshing lemon taste
Texture: dry leaves with juicy stems



Midnight Spice
Flavor: slightly spicy with radish undertones
Texture: succulent crunch



Mint-Mountain
Flavor: strong spicy mint flavor
Texture: light crunch



Mint-Penny Royal
Flavor: very strong mint flavor
Texture: delicate and soft



Lemon Bergamot
Flavor: balanced peppery lemon
Texture: dry leaves, succulent stem



Lemon Grass
Flavor: clean lemon taste
Texture: tender and grass-like



Lemon Minimint
Flavor: aroma similar to lemon balm with a minty finish
Texture: soft and velvety



Mizuna
Flavor: sweet and peppery flavor
Texture: crunchy



Mustard-Red
Flavor: sweet with a peppery finish
Texture: crisp and tender



Mustard-Wasabi
Flavor: spicy punch reminiscent of horseradish
Texture: tender and succulent



Parsley
Flavor: green and fresh
Texture: tender



Parsnip
Flavor: notes of carrot, herbal, honey
Texture: delicate, starchy, smooth



Pea Tendrils - Calvin
Flavor: fresh pea taste
Texture: crisp stems and tender leaves



Sage
Flavor: lemony, camphor-like
Texture: heavier and tender bite



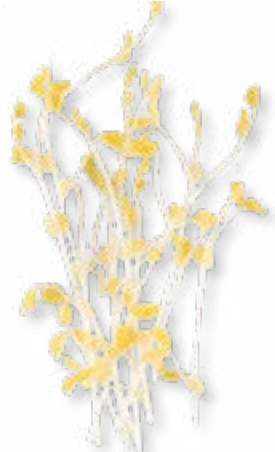
Sea Cress
Flavor: smooth and mild with a hint of saltiness
Texture: crunchy and juicy



Sea Spears
Flavor: salty green flavor
Texture: crunchy and succulent



Pea Tendrils - Traditional
Flavor: subtle pea taste
Texture: tender leaves and stems



Pea Tendrils - Gold
Flavor: mildly sweet, earthy
Texture: tender leaves and crunchy stems



Popcorn Shoots
Flavor: intensely sweet
Texture: juicy stems



Shiso-Green
Flavor: combination of cumin, cilantro, parsley and cinnamon
Texture: tender leaves



Shiso-Red
Flavor: sweet cinnamon with a mint finish
Texture: succulent tender leaves



Sunflower
Flavor: sweet, earthy, salty
Texture: crunchy and succulent



Radish-Daikon
Flavor: slightly peppery, radish finish
Texture: crunchy



Radish-Purple
Flavor: peppery-spicy radish
Texture: crisp and crunchy



Red Ribbon Sorrel
Flavor: bitter with sour apple notes
Texture: cruchy



Tat-soi
Flavor: mildly spicy and nutty
Texture: chewy, succulent stems



Tarragon
Flavor: spicy, sweet, savory
Texture: dry and chewy



Thyme
Flavor: spicy, sweet, savory
Texture: dry and chewy

SMALL bites

Italianbites



Basilbites



Sourbites



Cressbites



Asianbites



Herbal Sensationbites





Red Ribbon Sorrel | Harvested to Order | 419.433.4947



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