

The Chef's Garden



Growing vegetables slowly and gently
in full accord with nature.

HARVEST

seasonal guide



FALL 2023



"As long as autumn lasts, I shall not have hands, canvas, and colors enough to paint the beautiful things I see." – Vincent Van Gogh

Autumn truly is a season of beauty filled with brilliantly hued leaves and bright blue skies. As we go for strolls, colorful leaves crunch beneath our feet—perhaps as we're heading for a hayride with friends and family, football game where our team of choice will toss the pigskin, or a bonfire where we'll serve s'mores and hot cider wearing jeans and our favorite sweatshirts.

Autumn is also the season for the return of root vegetables and other mouthwatering crops. Our dedicated farm team will meticulously hand harvest these delicious and nutritious crops grown in our rich loamy soil—either literally by hand or by gently using scissors. Others will be busy grading, sorting, sizing, cooling, selecting, cleaning, and counting specialty produce.

This careful attention and commitment to excellence is scrupulously performed so that you—our treasured chefs—can perform your culinary magic: flavorful soups, hearty stews, unique casseroles, and more.

Carrots. Sweet potatoes. Parsnips. Beets.

Kale. Arugula. Lettuce. Cabbage.

As F. Scott Fitzgerald succinctly put it, "Life starts all over again when it gets crisp in the fall" and, as a chef, you're surely busy as you plan amazing new culinary masterpieces for your seasonal menus.

So, we look forward to finding out what delicious vegetables, herbs, microgreens, and edible flowers we can provide you. In the meantime, we wish you the best autumn season ever. Like all of the seasons that came before this, one thing will always remain the same: our respect and admiration for what you do and our gratitude for taking us along your incredible journey.

Lee Jones and our entire farm family at The Chef's Garden

Farmer Lee Jones
Eat Your Veggies

 @farmerleejones



Root Crop

Some of our favorite vegetables grow above ground and flaunt their beauty. But our root crops develop beneath the surface. Shrouded in mystery, they don't see the light until harvest. And what a moment it is to celebrate the brilliant emergence of our multi-colored carrots, beets, potatoes and fall radishes. It's like pulling a rabbit out of a hat — a magical moment of Mother Nature's sleight of hand.

carrots
(01MBCT-2)





baby fall radish # (01MR-2)



parsnip root # (01PARBT-2)



white or black salsify # (01BSAL-2/ 01BSA-



white turnips # (01BTT-2)



Jerusalem artichokes
(04CJA-2)



baby beets # (01MBBT-2)

Cruciferous

The incredible diversity, flavor and health benefits of cruciferous vegetables are nothing new to us. We've been saying that since we started growing them. The quality, flavor, freshness and color of our cauliflower, kohlrabi, greens, kale and Brussels sprouts are unmatched and perfect for fall.

arrowhead cabbage
6ct (07AHC-26)





baby mixed kale # (07BKM-9)



orange cauliflower 16ct (07BOC-26)



petite kalettes 50ct (07PFSPRT-33)



alverdale cauliflower 16ct (07ACAL-26)



Brussels sprouts flat (07MBS-10)



romanesco 16ct (07BROM-26A)



kohlrabi (07MBK-2)



purple cauliflower 16ct (07PCB-26)



petite exotic kale 50ct (07PKMN-33)

Petite Vegetables



cherry bomb radish 50ct (01PCBR-33)



coty cukes 20ct (05DCCU-33)



white turnip 50ct (01WTP-33)



carrots 50ct (01PMCGH-33)



mixed d potatoes # (01MPD-2)



daikon radish 50ct (01PDR-33)



petite snow peas 50ct (20PMP-33)



grape bomb radish 50ct (01PGBR-33)



petite mixed allium 50ct (01PMA-33)



imperial breakfast radish 50ct (01PIR-33)



royal purple turnip 50ct (01PRPT-33)



cuke with bloom 20ct (05CU-33)

Greens

Our collection of greens includes arugulas and mustards that add bold flavor and texture to the plate — from the lacy leaf structure and peppery heat of our ruffled red and wasabi mustards, to the buttery texture and mellow richness of our spinach. As summer yields to fall, more substantial greens are a

bok choy
(09BOKC-2)





baby arugula # (08ARB-2)



baby asian blend # (09BA-2)



baby wasabi mustard # (09WAM-2)



baby ruffled green mustard # (09GRM-2)



petite mixed arugula
50ct (08NGPMA -33)



baby ruffled red mustard # (09RRM-2)

Lettuce

The Chef's Garden grows a multitude of lettuce varieties, each with its own distinctive appearance, texture and color in a beautiful range of dark reds, deep greens and speckles. Nature has uniquely engineered each one to be a little bit different from all of its cousins. Some are long and narrow with fewer leaves, while others are short full tufts or flower-shaped rosettes. And of course, we harvest, pack and ship our lettuce within 24 hours for optimal freshness.

speckled density
2# (09B5WD-2)





ultra red oak # (09URO-2)



ultra sweet romaine # (09USR-2)



ultra speckled density # (09USWD-2)



ultra green oak # (09UGO-2)



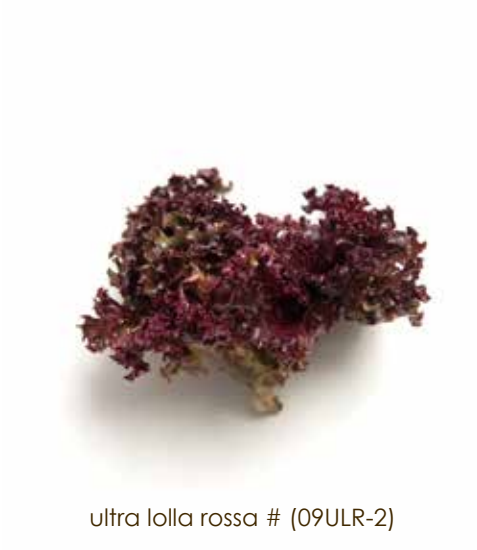
ultra red rose romaine # (09URRR-2)



ultra green rosette 25ct (09GLRO-24)



ultra reine des glaces # (09URDGL-2)



ultra lolita rossa # (09ULR-2)



ultra painted oak # (09UPO-2)



Micro Greens

Plating is about precision, proportion and balance, both visually and in terms of flavor. Chefs shouldn't be locked into a one-size-fits-all limit of options. That's why we've separated our smallest greens and herbs into specific categories according to their stage of development — the tiniest being "micro." The incremental size differences may seem minute, but it's our goal to provide our chefs with every opportunity to find the perfect fit for their perfect plates, every time.

thyme
(14MTH-33-S)





mixed shiso (04MSM-33-L)



red ribbon sorrel (04MRRS-33-E)



cutting celery (04MCE-33-L)



sage (14MS-33-S)



parsley (04MPA-33-L)



carrot(04MCT-33-L)





pea tendrils (04PT-33-L)



burgundy amaranth (04BAM-33-S)



arugula (04AR-33-L)



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



cilantro (04CL-33-L)



opal basil (04OB-33-S)



calvin pea tendril 50ct (04CPT-33)



bulls blood (04BB-33-S)



thai basil (14MTB-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)



mizuna (04M2-33-L)



anise hyssop (14MAH-33-S)



fennel (04FEN-33-L)



Potatoes

Potatoes from The Chef's Garden are as varied as autumn leaves – in flavor, texture and color. All of our potatoes, whether sweet or traditional, are resplendent in orange, blue, purple, red, white and gold. Each variety has its own distinctive, complex characteristics of flavor, texture and beauty. What they all share in common, though, is potential. Roasted, poached, pureed and beyond, in our chefs' hands the potential for the humble potato is exponential.





austrian cresent
(available in various sizing)



yellow creamer
(available in various sizing)



purple majesty
(available in various sizing)



huckleberry
(available in various sizing)



red thumb
(available in various sizing)



mixed fingerlings
(available in various sizing)



purple sweet potato 50ct (08PSPL-33)



german butterball
(available in various sizing)



mixed sweet potatoes
(available in various sizing)

Fall Favorites

These seasonal treasures not only mark the transition from the bountiful harvests of summer but also offer a unique opportunity for chefs to explore a rich array of tastes and textures. From the hearty and nutty-sweet Butternut Squash, with its rich orange flesh perfect for comforting soups and roasted dishes, to the humble Brussels Sprout, which transforms from small, bitter buds into tender morsels of umami when roasted to perfection, fall vegetables captivate the senses and beckon to be savored.

fennel
(08BFEN-2)





delicata squash 5# (06BDS-5)



young rainbow swiss chard
(04RCY-2)



Robin's koginut squash 5# (06RKS-26)



baby celery root # (01DC-2)



butternut 898 5# (06BFBS-26)



baby leeks # (01BLK-2)

Edible Herbs



demi mint sampler 75ct (08MSB-33)



basil sampler 50ct (08BS-33)



full size tri color sage 50ct (08STC-33)
demi tri color sage 75ct (08TSB-33)



black mint 50ct (08BLM-33)



full size anise hyssop 50ct (08AH-33)
demi anise hyssop 75ct (08AHD-33)



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





mixed nasturtium 50ct (05NSLFM-33)



mushroom leaf sprig 25ct (08MRL-33)



citrus lace 50ct (05CMLV-33)



hibiscus 50ct (05HL-1L)



kinome 25ct (08KIN-24)



oyster leaves 50 ct (08OYL-33)

Edible Leaves



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."

mini florets
50ct (05MFLO-24)





egyptian starflower 50ct (05ESTF-24)



citrus marigold 50ct (05CM-24)



mini sorbet princess
50ct (05MSP-24)



nasturtiums 50ct (05NSF-24)



rat tail radish blooms 50ct (01RTRB-33-E)



lilac lemonade pansy
50ct (code)



blue raspberry cream pansy
50ct (05BRCPAN-24)



raspberry lemon sorbet pansy
50ct (05RLSPAN-24)



plum banana cream pansy
50ct (05PBCPAN-24)



Citrus Coriander Blooms

Chefs Gabriel Kreuther, Rodrigo Fernandini, and Garrett Lipar

This herb offers up a citrus-like taste as well as a nutty-spicy, salty-lemony one. Providing the perfume of citrus, the texture is tender and mild with the citrus coriander having edible lacy leaves and stem. The blooms, also deliciously edible, add beauty to the plates.

Chef Gabriel Kreuther

This Michelin-starred chef has a restaurant of the same name—Gabriel Kreuther—and he is the James Beard Award-Winning “Best Chef New York City.” He creates masterpiece fish dishes that are garnished with citrus coriander. Perhaps it's foie gras. Perhaps a unique gelée—or kingfish or tuna or scallops.

No matter the specifics of the dish in which Chef Gabriel uses citrus coriander, he shares that this herb adds a beautifully distinct flavor. He refers to the blooms as “tamped coriander,” ideal for dishes where the full-on citrus flavor of the herb can be too pungent. By using the blooms, it's the best of both worlds, providing a versatile, refreshing flavor that doesn't overpower the dish.

The blossoms add a subtle hue to dishes, as well, which can be exactly the effect he wants to create. If he wants an especially subtle layer, he may use the blooms, one by one, as needed. If he wants a more powerful impact, he'll use an entire bouquet. "It's all about what you want to achieve on a dish, what you want the mouth experience to be."

Chef Gabriel has discovered that many people aren't aware of the citrus coriander bloom and, when they taste it for the first time, they are pleasantly surprised.

Chef Rodrigo Fernandini

Raised in northern Peru, one of his biggest early culinary influences was his mother who taught him the beauty of Peruvian cuisine when he was still quite young. After graduating culinary school at Le Cordon Bleu in Lima, he trained in top restaurants, including ones with Michelin stars. He is now the executive chef at and founder of Artesano in Tribeca, NYC as well as the founder and chef at Sustainable Cocina, an e-commerce sauce company.

As he designs dishes, Chef Rodrigo appreciates the sophistication of the citrus coriander: its unique citrusy taste and aroma. He uses it in the Peruvian dish, ceviche, where raw fish is typically cured in fresh lemon or lime juice. His citrus-based marinade includes cilantro, celery,

lime juice, ginger, garlic—and, of course, citrus coriander. Chef Rodrigo strategically decides just the right number of blooms for the plate, which allows him to achieve the desired flavor and texture as well as the dish's appearance.

Chef Garrett Lipar

Chef Garrett grew up in Michigan where he learned to appreciate the changing of the seasons in the U.S. heartland. Spending countless hours in the vast garden planted at his grandparents' property, he learned, early on, the art of tasting, canning, and pickling the bounty of Mother Nature. After studying at the Scottsdale Culinary Institute, he expanded his knowledge at the Public Restaurant in New York City and then BOKA in Chicago. Time spent at Restaurant Frantzen in Stockholm, Sweden rounded out his experiences, and he is now at Albena.

Garrett loves the punchy flavor of citrus coriander and its acidic tone. In a recent dish on the menu, he lightly cured scallops with seaweed, and then sliced them while still raw. He layered them with house pickles, and then a dressing of fermented jalapenos, lime, soy sauce, and olive oil—topped off with citrus coriander.

If you'd like to benefit from the citrus coriander blooms in your dishes, please contact your product specialist.



Chef Gabriel Kreuther



Spinach | Harvested to Order | 419.433.4947



The Chef's Garden | www.chefs-garden.com |     