

The Chef's Garden



Growing vegetables slowly and gently
in full accord with nature.

GROW

summer menu planning guide



SUMMER 2022

The Chef's Garden, Inc.

Growing vegetables slowly and gently in full accord with nature.



As the green buds and gentle breezes of spring ease into the sunshine and long-anticipated crops of summer, this is a time to cherish relationships built and the connections created among people who share like-minded philosophies, whether that means in quality or in sustainability.

At The Chef's Garden, we believe that small family farms play a crucial role in providing regeneratively farmed produce that offers the ultimate in flavor and nutrition. We believe there's an important place in the food supply chain for the members of the small farm team who tend and harvest crops with love, and who attentively pack and ship products safely and with great care.

So, as you look through this summer menu planner, we invite you to take a brief moment to imagine the journey of each of the crops included and to envision how they can tell a story like no other in your dishes and menus.

Thank you. We appreciate you more than we can say.

Farmer Lee Jones
Eat Your Veggies



@farmerleejones



Tomatoes

Look no further. We are your summer source for tomatoes. From the tiniest huckleberries to the heartiest heirlooms, we have tomatoes in every size, shape, color and flavor profile, so our chefs never have to settle for "good enough."

*mixed cherry
tomatoes*
1# (17MT-2)





sweet pea currant
half envelope (17SPC-H)



pineapple tomatillos
pint (17-PT-12) flat (17-PT-11)



indigo blueberries
pint (17BLBBER-12) flat (17BLBBER-11)



mixed toybox (17HTB-33)



mixed currants
pint (17MCURT-12) flat (17MCURT-11)



mixed heirloom 8# (17MXHM-44)



sweet carneros 8# (17SCT-44)



huckleberries
pint (17HBT-12) flat (17HB-11)



green zebra 8# (17ZT-44)



Squash

Our lineup of summer squash is definitely taking shape. Or should we say shapes? Some are little hand-grenades, others bowling pins. There are space ships and baseball bats, solids and stripes, in yellow, lime and dark green. Combine varieties and preparations to showcase the versatility of this spring favorite.

squash blossoms
16SB-1





green zucchini (16BZU-2)



patty pan (16BPA-2)



gold zucchini (16BGZ-2)



zephyr (16BZE-2)



patty pan (16BPE-2)



mixed baby squash (16MBS-2)

Lettuce

When nature gives us a window of opportunity, our lettuce growers get busy tucking tiny tufts of lettuce into field rows. Moving from greenhouse to field yields unbelievably robust lettuce with pumped up flavor, texture and color. All of our varieties, all of our sizes, all of the time.





ultra reine des glaces # (09URDGL-2)



ultra red oak # (09URO-2)



ultra speckled density # (09USWD-2)



ultra sweet romaine # (09USR-2)



ultra red romaine pkg. (09URR-33)



ultra green oak # (09UGO-2)



ultra red rose romaine # (09URRR-2)



ultra lolia rossa # (09ULR-2)



ultra painted oak # (09UPO-2)



Greens

Healthy greens will make you strong,
but only ours can make you weak in the
knees. They're that gorgeous. Open a
box of our Asian greens, braising blend,
kales or spinach and prepare to swoon.

baby tat-soi
O9tt-9 2#





baby red ruffled mustard # (o9RRM-2)



baby mixed kale 3# (07BKM-9A)



bay ruffled green mustard # (O9GRM-2)



root spinach 3# (04RSPI-26)



baby asian blend 3# (09BA-9A)



baby mizuna # (09BA-9A)

Petite Vegetables

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

cucamelons
half pint 04CM-12 flat 04CM-11





cuke with bloom 20 ct. (05CU-33)



petite white turnip 50 ct. (01WTP-33)



petite mixed allium 50 ct. (01PMA-33)



carrots 50ct (01PMCGH-33)



royal purple turnip 50ct (01PRPT-33)



cherry bomb radish 50ct (01PCBR-33)

Micro Greens

Our microgreens are more than just a garnish. They are an opportunity to add flavor, color and aroma with pin-point precision, whether it's a strand of sorrel, a tangle of thyme, or a perfectly placed pea tendril.



micro burgundy amaranth
04BAM-33-S





green pea tendrils (04PT-33-L)



thyme (14MTH-33-S)



cilantro (04CL-33-L)



red ribbon sorrel (04MRRS-33-E)



calvin pea tendrils 50 ct. (04CPT-33)



carrot top (04MCT-33-L)



parsley (04MPA-33-L)



tarragon (14MTA-33-E)



gold pea tendrils (04GPT-33-L)



Edible Flowers



citrus begonia 50 ct. (05CBG-24)



pea blossoms
50 ct. (05MPBS-33)



borage 50 ct. (05BBOF-24)



citrus marigold 50ct (05CM-24)



bachelor buttons 50 ct. (05BB-33)



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

citrus coriander blooms 50 ct. (05CCB-33)



mustard blooms 50ct (09MMMB-33)



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



arugula blossoms 50 ct. (05AB-33)



oxalis blooms 50 ct. (14OXB-33)



anise hyssop blooms 50 ct. (05AHB-33)



Edible Blooms & Blossoms



Herbs

Herbs are all about aroma, and aroma is the gateway to flavor. Our herbs have aroma and flavor in spades. They also happen to be beautiful to look at. Our mint may look too pretty to muddle, but go ahead and make that mojito.

licorice lace
25 ct. 05LILA-33



demi mint sampler 75 ct. (08MSB-33)



plum lucky sorrel 50 ct. (14PLS-33)



demi herb sampler 75 ct. (08HSB-33)



flowering mint sampler 50 ct. (05FMS-33)



lemon balm 50 ct. (08LB-33)



pink-tipped parsley 50 ct. (14PTP-33)





Celebrating Cuke with Bloom

with Chef Byron Gomez

Cukes with blooms are one of Farmer Lee Jones's favorite petite plants. Why? The flavor is clean, crisp, and refreshing, a real treat for the palate. Plus, this gorgeous little beauty pairs brilliantly with so much and looks stunning on the plate.

Farmer Lee actually hesitates to recommend how to use this wonderfully versatile veggie, saying that any ideas he provides would be ones "limited to my own pea brain imagination." Instead, he says, "How can you use this buttery, nutty, crunchy vegetable?"

Well, today, we're highlighting how one of our cherished chefs—Byron Gomez—uses cukes with blooms in his incredible sturgeon dish.

Chef Byron first learned about The Chef's Garden when working under the incomparable Chef Daniel Boulud at Café Boulud in New York City. At this One Star Michelin restaurant, Byron learned plenty about classical French fine dining.

Next up: the Two Star Michelin restaurant, Atera, where he honed his skills on a modern Nordic cuisine menu. "Atera had its own chef's garden, so I got to see this process," Chef Byron says, "and yet, we still ordered amazing products from The Chef's Garden, too."

When he headed to the Three Star Michelin restaurant, Eleven Madison Park—where he became sous chef—he loved to use our farm-fresh herbs, particularly naming nepitella mint and anise hyssop.

Finally, since The Chef's Garden has been "part of my entire culinary career," Chef Byron uses our regeneratively farmed products in his role as executive chef at 7908, a position he's held since the spring of 2019.

Chef Byron: Sturgeon with Cukes with Blooms "I became inspired to create this dish," Chef Byron shares, "from two sources. First, from my time in New York, I remember the everything bagel with smoked salmon. That was so New York! In Colorado, I wanted to elevate this kind of dish using a different fish.

So, I considered how highly diners place caviar on a pedestal—which caused me to choose the under-appreciated source of caviar: the sturgeon."

This dish received further inspiration, he explains, from one created by Chef Gavin Kaysen. "I then experimented with techniques and plating ideas to make the dish my own."



Dish here

To add an element of surprise, he chose to use our cuke with bloom because he enjoys educating diners while giving them a familiar touchpoint. "They might expect," Chef Byron says, "to see a great big cucumber while most people aren't even aware of the delicate edible bloom. Using cuke with bloom allows me to educate them through a textural and visual experience."

He also enjoys using vibrant violas in his dishes, especially ones in hues of purple, white, and yellow. "The viola medley is so beautifully produced."

Closing Comments

First, thank you Chef Byron for taking the time to share your insights into this amazing dish and providing gorgeous photos! The dish looks absolutely amazing.



Have You



fennel # (08BFEN-2)



lettuce rosettes petite (09MPLRO-24),
ultra (09MLRO-24), baby (09BMLRO-2)



garlic root (14GR-33)



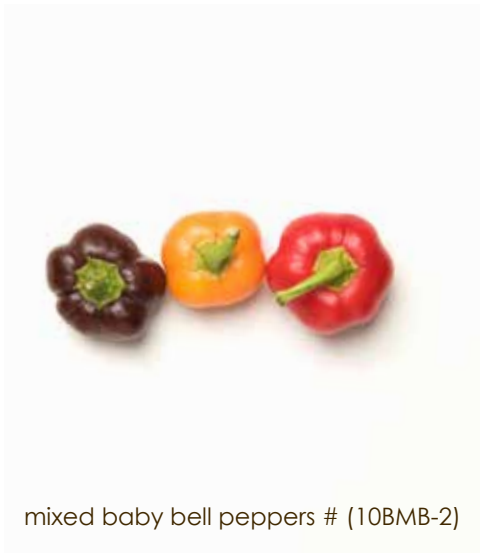
okra ()



nasturtium leaves 50 ct. (05NSLF-33)



citrus lace 50 ct. (05CMLV-33)



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