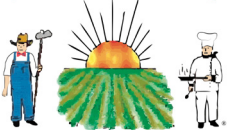


The Chef's Garden



# THE CHEF'S GARDEN

LOOK BOOK



VALENTINES ISSUE  
Winter 2025



Root Vegetable Salad. Sweet Alyssum.

# 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.



## Violas

From bright yellow Lemon Meringue to the intensely-hued Black Raspberry we have a viola for every dish. We grow 18 colorful varieties available individually or as a mix.



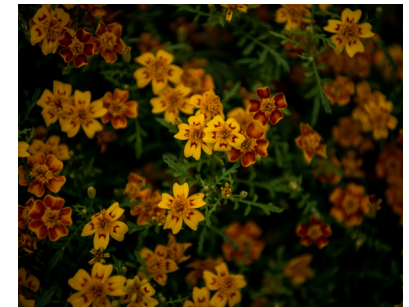
## Bachelor Buttons

Bachelor button flowers add a vibrant hues and slightly sweet, grassy flavor, perfect for enhancing any dish. Available in pink, blue, and white each available individually or as a mix.



## 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 Marigolds

Citrus marigold flowers offer up zestful and citrusy flavors, reminiscent of orange soda and bright tangerine. Available as a mix featuring red, yellow and orange.



# 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.



Olive Oil. Watercress. Egg. Nasturtium. Turnip.



## Red Ribbon Sorrel

Red ribbon sorrel offers up sweet yet tart flavor, like granny smith apples, with texture that's crisp and succulent.



## Lemon Balm

Lemon balm has a light, bright, citrusy flavor that is reminiscent of lemon, with subtle hints of mint.



## Anise Hyssop

It has a strong anise flavor and a scent reminiscent of black licorice, sharing some common chemicals with licorice, but also featuring notes of lemon, pine, sage, black pepper, and camphor.



## Red Shiso

Red shiso has a vibrant, complex flavor profile that is slightly spicy with notes of mint, anise, and basil, accompanied by a hint of citrusy tartness and a subtle earthy undertone.



Radish Butter Terrine. Mulberry Radish.

## Bulls Blood

With its sweet flavor, Bull's Blood is crunchy and delicious, featuring bi-petal green leaves with striking red veins that extend into deep red stems.

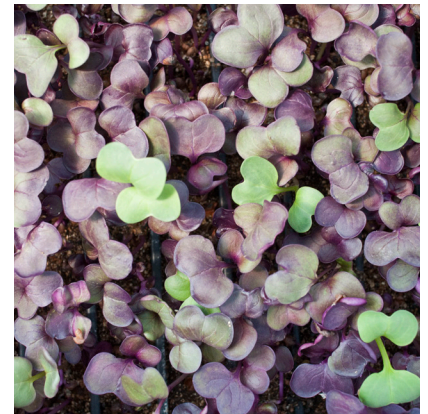


## Burgundy Amaranth

Burgundy amaranth offers up an earthy flavor, spinach-like without sharpness or bitterness.

## Purple Radish

The richly colored purple radish provides fresh radish taste with a marvelous touch of heat at the end.





Valrona White Chocolate, Dark Chocolate, and Caramelized Chocolate. Apple Cryo Concentrate. Kinome.

# EDIBLE LEAVES

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



## Nasturtium Leaves

Nasturtium leaves are broad and flat, and are hot and peppery, similar to watercress. Nasturtium leaves ranges in size from dime to half dollar or larger depending on your need.

Varieties: Traditional, Variegated.



## 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.



## 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



## Red Hibiscus Leaves

Red hibiscus leaves have a tangy, tart flavor that can range from cranberry-like to a hint of lemon. Hibiscus leaves range in size from 1.5-2" or larger Depending on your need.

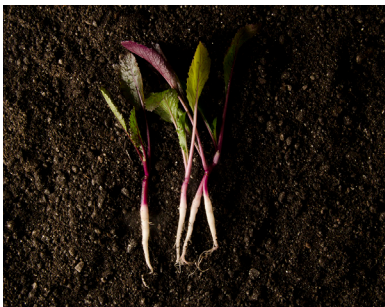




Parsnip "Hummus" with Za'atar. Extra Virgin Olive Oil. Petite Crudite.

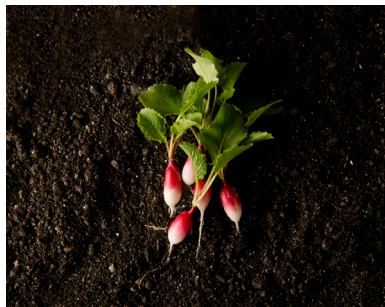
## PETITE VEGETABLE

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.



### Royal Purple Turnip

These miniature turnips have a mildly sweet in flavor with a hint of pepper. Turnip root bulb ranges in size 2.5-3.5" long.



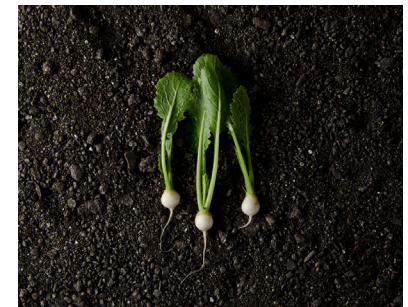
### French Breakfast Radish

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.



# BABY ROOT CROP

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 brilliance of our multi-colored carrots, beets, fall radishes and more.

## Beets

Get a mix of delicious beet varieties with flavors ranging from strong earthy to sweet sugar.

Varieties:  
Badger Flame, Red, Candy Stripe, Gold, White



## Carrots

Our carrots range in flavor from sweet and nutty to earthy and herbal, with colors including red, violet and yellow.

Varieties:  
Dragon, Orange, Yellow, Cobalt, Purple, Yellow



## Radish

Our radishes range in flavor from sweet and mild to hot, peppery and pungent in a range of eye-catching hues.

Varieties:  
Black Round, Ninja, Lime Green, Watermelon



Celery Root Tart.





Petite White Peacock Kale Salad.

# PETITE GREENS

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



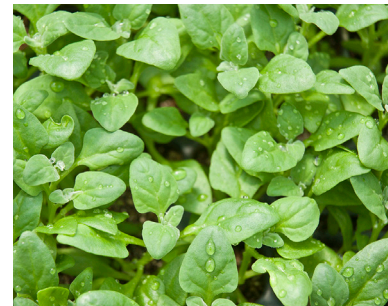
## Emerald Crystal Lettuce

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



## Spinach

root spinach tastes mild and fresh, green and buttery. Semi-savoyed leaves with medium green stems connect at the root.



## New Zealand Spinach

New Zealand spinach has a mild, vegetal, and slightly salty flavor.



## Red Ribbon Arugula

Red ribbon arugula offers up complex flavors, starting out sweet and nutty, and finishing with a peppery heat.







Beet Bliss | Harvesting Now | 419.433.4947

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THE CHEF'S GARDEN | [WWW.CHEFS-GARDEN.COM](http://WWW.CHEFS-GARDEN.COM) |     

Product availability is weather dependent and is subject to change.  
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