

THE CHEF'S GARDEN

MENU PLANNING GUIDE

SPRING 2024





As the gentle warmth of spring breathes new life into our fields, I am filled with gratitude for the beauty and bounty that surrounds us. The arrival of spring marks a time of renewal and growth, as our fields awaken from its winter slumber and bursts forth with vibrant colors.

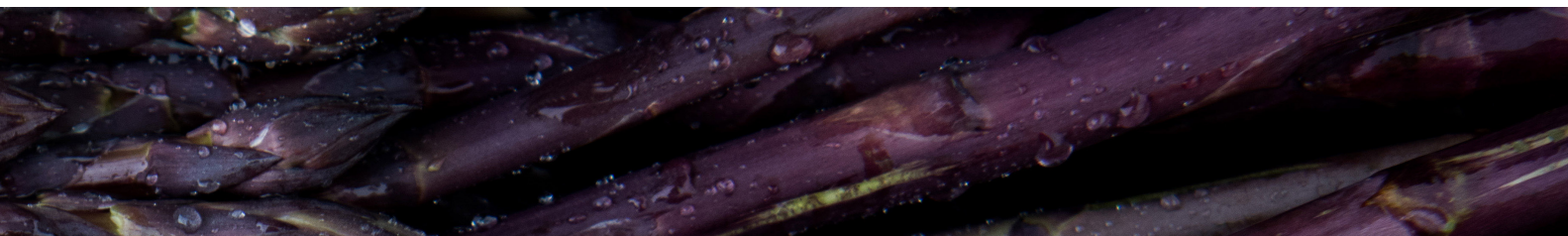
From the tender shoots of asparagus to the arrival of the first delicate squash blossom, each day brings new wonders and blessings to behold. It is a joy to witness the miracles of nature unfold before our eyes, reminding us of the sacred connection we share with the land.

Chefs, meanwhile, are planning dishes for their seasonal spring menus and, to help, we've created this Menu Planning Guide. Browse through it, highlight what interests you, and consider trying something new in 2024!



Farmer Lee Jones
Eat Your Veggies





Asparagus Sizing *May-June*

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

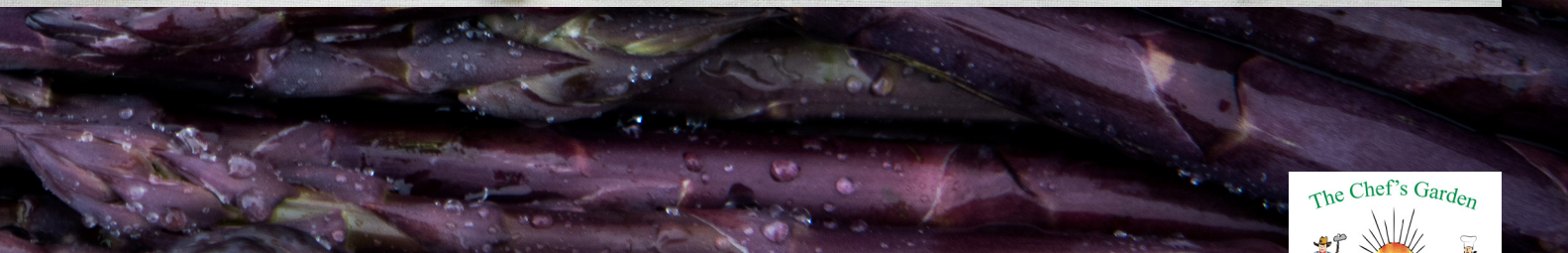
Our Standard size occupies the familiar sweet spot typically associated with asparagus. But don't be fooled. Like all of our varieties, Standard asparagus is anything but typical. Its flavor, crispness and tender juiciness go far and above "the usual."

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.



SPRING FLAVORS

As soon as winter yields its grip, our rich soil begins pulsing with some of our favorite early spring vegetables. Dandelion greens. Petite alliums. Tender buttery mache. Wispy filaments of garlic roots. Golden pea tendrils and snow pea blooms. Just-born tiny cucumbers with glorious yellow blooms still attached.

CHIVE BLOOMS - EARLY MAY
chive blooms 50ct 05CB-24
chive buddies 50ct 08CBUD-24



root spinach 3# (04RSPI-26)



garlic shoots (14GS-33)



demi mint sampler 75ct (08MSB-33)



micro chives (04MC-33-E)
memo chives (04MCI-33-E)



garlic root (14GR-33)



petite snow peas 50ct (20PMP-33)

EDIBLE FLOWERS

Too pretty to eat? Maybe. But encourage your guests to eat our vast array of delicate, vibrant, fragrant edible flowers anyway. Perfect for Spring dishes -- on plates or in cocktails -- make a bold statement with our Begonias, or a demure one with our frilly Dianthus.

BACHELORE BUTTONS
50ct 05BB-33



dianthus 50ct (05DIA-24)



mini floret 50ct (05MFLO-24)



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



citrus begonia 50ct (05CBG-24)



johnny jump ups
50ct (05JJLP-24)



french marigold 50ct (05FM-24)



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



citrus marigolds
50ct (05CM-24)



egyptian starflower
50ct (05ESTF-24)

EDIBLE BLOOMS

Pea Blossoms are a perfect example of our belief that every stage of a plant's life is worth celebrating. The blooming phases of watercress, arugula, as well as radish and mustards carry the color, flavor and texture of our products one step further.



WATERCRESS BLOOMS
50ct 05WB-24



pea blossoms 50ct (05MPBS-33)



citrus coriander blooms 25ct (05CCB-33)



arugula blossoms 50ct (05AB-33)



cuke blossoms (05CUB-33)



dill blooms 50ct (05DILLB-33)



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

HERBS

Open your guests' minds, as well as their mouths, with our intoxicating world of fragrant herbs. African basil, English lavender, Thai basil. With taste profiles ranging from chocolate to lemon to orange to anise to pineapple and all parts in between, we're here to expand your herbal options well beyond Parsley, Sage, and Thyme.

PINK TIPPED PARSLEY
25ct 14PTP-33



black mint 50ct (08BLM-33)



basil sampler 50ct (08BS-33)



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



english lavender 50ct (08LA-33)



lemon balm 50ct (08LB-33)



demi herb sampler 75ct (08HSB-33)



mushroom leaf sprig
25ct (08MRL-33)



sea samphire 50ct (08SSAM-33)



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

PETITE VEGETABLES



cherry bomb radish 50ct (01PCBR-33)



coty cukes 20ct (05DCCU-33)



white turnip 50ct (01WTP-33)



carrots 50ct (01PMCGH-33)



imperial breakfast radish 50ct (01PIR-33)



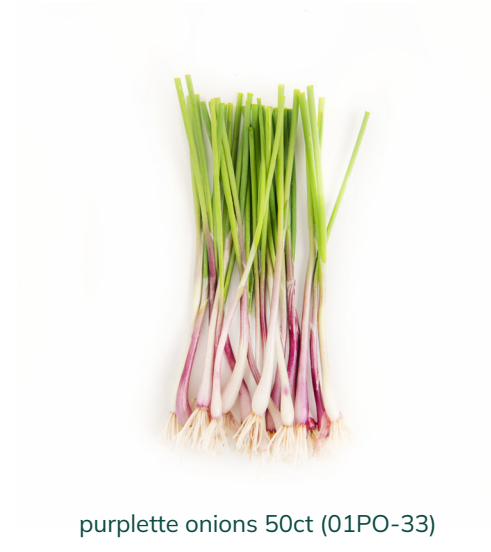
daikon radish 50ct (01PDR-33)



oca # (01MXOCA-2)



french breakfast radish 50ct (01FR-33)



purplette onions 50ct (01PO-33)



leek 50ct (01PLK-33)



royal purple turnip 50ct (01PRPT-33)



cuke with bloom 20ct (05CU-33)

EDIBLE LEAVES

Hibiscus and sweet potato leaves evoke the familiar shapes and colors of spring and fall foliage. Nasturtium leaves resemble tiny lily pads. Citrus lace, a miniature fern. Kinome, tiny replicas of Poplar leaves.

CITRUS LACE
50ct 05CMLV-33



mixed beet blush 25ct (01MXBB-33)



root beer 25ct (08RBL-33)



licorice lace 50ct (05LILA-33)



mixed nasturtium 50ct (05NSLFM-33)



kinome 25ct (08KIN-24)



purple sweet potato
50ct (08PSPL-33)



red hibiscus 50ct (05HL-1)



mixed shiso leaves 50ct (08SHM-33)



oyster leaves 50ct (08OYL-33)

MICROGREENS

Until you taste for yourself, it's hard to imagine the intensity of flavors hiding inside our tiny, delicate microgreens. These highly-concentrated little powerhouses are infused with the flavors of carrot, beet, clove, corn, chive, amaranth, mint, mustard, lemon, and more. We grow literally dozens of varieties so you can explore and discover the little world of big flavors again and again and again.



CUMIN
14MC-33-E



basil (04MBA-33-S)



pea tendrils (04PT-33-L)



verde pea tendrils 50ct(04VEPT-33)



watercress (14MWA-33-L)



calvin pea tendril 50ct (04CPT-33)



arugula (04AR-33-L)



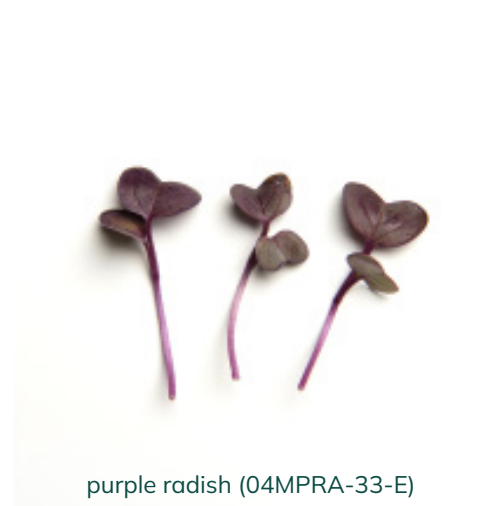
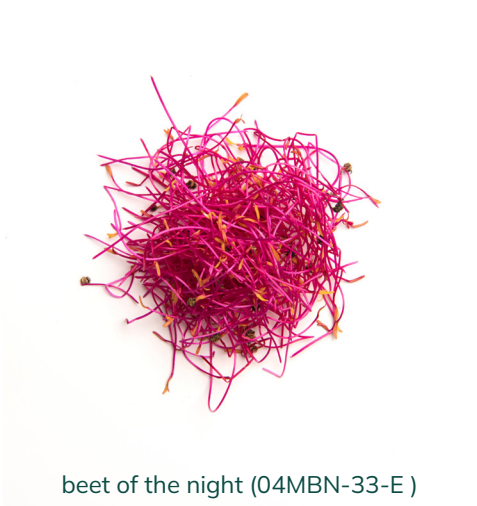
opal basil (040B-33-S)



gold pea tendril (04GPT-33-L)



mixed shiso (04MSM-33-L)





sea cress(14MSC-33-E)



lemon balm (14MLBA-33-S)



chervil (04CHE-33-L)



red dandelion (04MRD-33-S)



tarragon (14MTA-33-E)



red ribbon sorrel (04MRRS-33-E)



cutting celery (04MCE-33-L)



anise hyssop (14MAH-33-S)



fennel (04FEN-33-L)

JADE LEAF PURSLANE
25ct 08JPUR-33

PETITE AND ULTRA GREENS

Our petite greens may be little, but make no mistake – they're every bit as delicious as their big brothers. As with all of our greens, ribbons of red, purple, pink, orange and gold infuse many of our spinach, arugula, sorrel and mustard varieties. They're tender little guys with colorful personalities, who play nice with others.



spinach 50ct (04PSL-33)



crystal lettuce quartet
50ct (09CLQ-33-S)



new zealand spinach
50ct (14PNZSPR-33)



mache (04PGHMA-33)



purslane rosettes 50ct (14PTS-33)



arugula 50ct (08NGPMA -33)



LETTUCE

Go ahead and mix things up with our extraordinarily flavorful, multi-textured mesclun blends and lettuces. We harvest daily, always varying the mesclun mix according to peak availability and flavor. Same with our lettuces. Picked and shipped the day you order them.



ultra red oak 50ct (09URO-33)



ultra sweet romaine 50ct (09USR-33)



ultra speckled density 50ct (09USCL-33)



ultra green oak 50ct (09UGO-33)



ultra red rose romaine 50ct (09URRR-33)



ultra green rosette 25ct (09GLRO-24)



ultra reine des glaces 50ct (09URDGL-33)



ultra lolita rossa 50ct (09ULR-33)



ultra painted oak 50ct (09UPO-33)





SORREL

The fresh, tart flavor of sorrel from The Chef's Garden is always in season! Each variety is available every month of the year: red ribbon, plum lucky, rainbow lucky, flaming lucky, green apple, green sorrel leaves and amethyst sorrel.

PLUM LUCKY SORREL
50ct 14PPLS-33



sorrel leaves 50ct (08SO-33)



amethyst sorrel 50ct (14AS-33)



flaming lucky sorrel 50ct (14FLLS-33)



rainbow lucky sorrel 50ct (14PRLS-33)



petite red ribbon sorrel 50ct (08PRR-33)



green apple lucky sorrel
50ct (14GALS-33)





SUMMER FAVORITES COMING SOON!

Carmellini® Beans
medium-green, with a
sweet, fresh bean flavor

Cucamelons
tastes like a cucumber
soaked in lime juice

Summer Squash
sweet, nice and mild, with
earthy notes

Huckleberry Tomatoes
mild citrus flavor. It finishes
with a muted berry taste

Squash with Bloom
sweet, nice and mild, with
earthy notes with a nutty
bloom attached

Cabbage
mild, crunchy, and slightly sweet

Rhubarb
sour and tangy taste

English Peas
sweet, delicate flavor

Peppers
flavors will range from
sweet to mild to hot

Tomatoes
taste sweet to acidic, to
tart

Eggplant
slight bitter taste that turns
sweet and nutty when
cooked





Asparagus | Harvested to Order

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