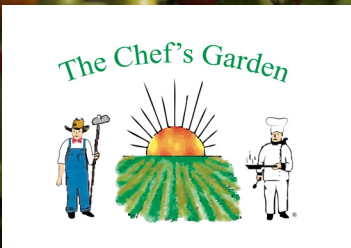


THE CHEF'S GARDEN

MENU PLANNING GUIDE



SUMMER 2024





Indulging in that very first perfect little tomato of the year feels like a heavenly experience on Earth. Grown in nutrient-rich soil, nurtured by just the right amount of water, and kissed by the warm embrace of the sun, each sweet-tart tomato embodies the essence of Mother Nature's bounty in the summertime.

As the gardens burst with abundance, summer invites us to indulge in nature's bounty like never before. With flavorful peas, crisp lettuces, vibrant summer squash, and blooming cucumbers joining the mix, it's a true cornucopia of seasonal culinary treasures.



Farmer Lee Jones
Eat Your Veggies



TOMATOES

Tomatoes begin to trickle in; by June and July, we're in full tomato production with our larger toy box and treasure chest sizes. The unbelievable diversity of heirloom varieties means you can enjoy a different flavor and texture every day in season.

GREEN ZEBRA
8# 17ZT-44



sweet pea currant
half envelope (17SPC-H)



pineapple tomatillos
1/2 pint (17PT-12) flat (17PT-11)



indigo blueberry
pint (17BLBER-20)



mixed toybox
(17TB-2) 8# (17TB-44)



mixed currants
1/2 pint (17MCURT-12) flat (17MCURT-11)



mixed heirloom
(17MXHM-2) 8# (17MXHM-44)




dragon's eye 8# (17DET-44)



huckleberry tomatoes
1/2 pint (17HBT-12) flat (17HB-11)



momotaro japanese 8# (17MJ-44)



SQUASH BLOSSOM
by the piece 16SB-1

SQUASH

Squash has a special place in our hearts because it was a squash blossom that led us to grow for chefs. Squash has a thin and crisp skin that contains a tender, juicy flesh with a mild sweet, and nutty flavor.



green zucchini # (16BZU-2)



patty pan # (16BPA-2)



gold zucchini # (16BGZ-2)



one ball # (16BOB-2)



eight ball # (16BEB-2)



peter pan # (16BPE-2)



zephyr # (16BZE-2)



squash with bloom
by the piece (16SQWBL-1)



mixed baby squash # (16MBS-2)



JIMMY NARDELLO
10JNSP-2

PEPPERS

We offer a wide range of peppers, including sweet and hot peppers in a spectrum of eye-catching colors that offer a rainbow of nutrition.



baby bells # (10BMB-2)



habanada # (10HANA-2)



shishito # (10SHISG-2)



cubanelle # (10CUSP-2)



sweet banana # (10BA-2)



italian mix # (10ITSP-2)



Buena Mulata # (10BUMP-2)



mixed aji # (10MAP-2)



padron # (10PADR-2)



CUCAMELON
1/2 pint 04CM-12 flat 04CM-11

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 that to us, a little means a lot.



cuke with bloom
20ct (05CU-33)



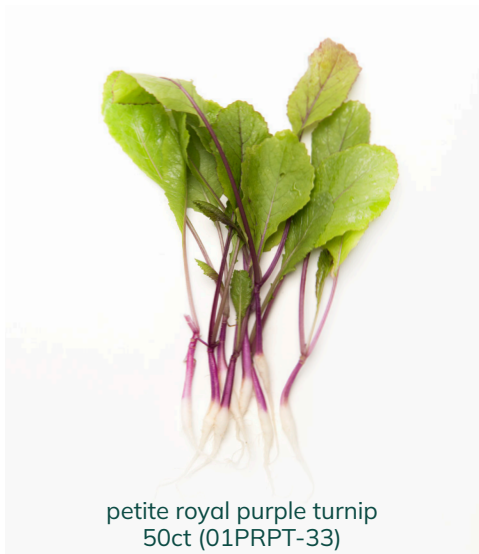
petite white turnip
50ct (01WTP-33)



mixed petite allium
50ct (01PMA-33)



petite carrots
50ct (01PMCGR-33)



petite royal purple turnip
50ct (01PRPT-33)



mixed petite radish
50ct (01MR-33)

LETTUCE

With our fresh lettuce, you can create a salad that can be appreciated as much as the entrée! The assortment of flavors and textures we have available in our lettuces is unmatched.





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 lolita rossa
(09ULR-2)



ultra painted oak
(09UPO-2)



GREENS

Some types of fresh greens include sweet and mild green ruffled mustard; red magma mustard that begins with a taste of sweet mustard, then ends with a burst of peppery heat; and red ruffled mustard that is sweet and peppery, delicate, and chewy.

BOK CHOY
09BOKC-2



baby red ruffled mustard
(09RRM-2)



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



baby wasabi mustard
(09WAM-2)



baby arugula
(08ARB-2) 3# (08ARB-26)



baby asian blend
(09BA-2) 3# (09BA-9A)



baby mizuna
(09MIZ-2)

MICROGREENS

The Chef's Garden has a wide variety of fresh microgreens to choose from, with beautiful tones to complement any dish. Ranging from 1" to 3", including stem and leaves, the single central stem is cut just above the soil line during harvesting.

SEA SPEARS
14SSP-33



arugula (04AR-33-L)



basil (04MBA-33-S)



cilantro (04CL-33-L)



red ribbon sorrel (04MRRS-33-E)



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



carrot top (04MCT-33-L)



chervil (04CHE-33-L)



mixed shiso (04MSM-33-L)



watercress (14MWA-33-L)



EDIBLE FLOWERS



citrus begonia
50ct (05CBG-24)



egyptian starflower
50ct (05ESTF-24)



pink lemonade viola
50ct (05PLV-24)



citrus marigold
50ct (05CM-24)



mixed mini floret
50ct (05MFLO-24)



oregano blooms
50ct (05ORB-33)



citrus coriander blooms
50ct (05CCB-33)



mixed mustard blooms
50ct (09MMMB-33)



nepitella mint with bloom
50ct (08NEPB-33-S)



arugula blossoms
50ct (05AB-33)



watercress blooms
50ct (05WB-24)



anise hyssop blooms
50ct (05AHB-33)

EDIBLE BLOOMS & BLOSSOMS



HERBS

The enticing fragrance of fresh herbs – from basils to mints to lavender, and more – is second only to flavors they can impart. With too many varieties to name them all, each with its own distinctive taste, using herbs in your cuisine can enhance the flavor of a dish.

BASIL SAMPLER
08BS-33



demi mint sampler
75ct (08MSB-33)



plum lucky sorrel
50ct (14PPLS-33)



demi herb sampler
75ct (08HSB-33)



flowering mint sampler
50ct (05FMS-33)



lemon balm 50ct (08LB-33)



pink tipped parsley
25ct (14PTP-33)

HAVE YOU



leeks # (01BLK-2)



sweet alyssum 50ct (05MSA-33)



garlic root (14GR-33)



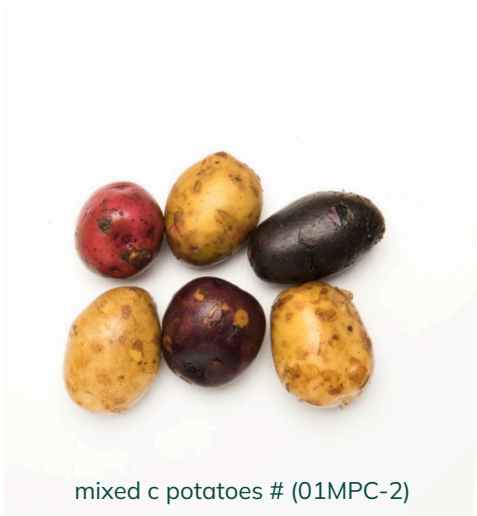
oyster leaves 50ct (08OYL-33)



mixed french beans # (20MFRB-2)



coty cukes 20ct (05DCCU-33)



mixed c potatoes # (01MPC-2)



dill blooms 50ct (05DILLB-33)



shelled english peas # (20SEP-2)



cucumber blossoms 20ct (05CUB-33)



carmellini ® beans 100ct (20CA-33)



mushroom leaf sprig
25ct (08MRL-33)

TRIED THESE?



Hot or Sweet Peppers | Harvested to Order

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