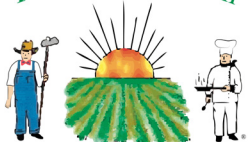


THE CHEF'S GARDEN

MENU PLANNING GUIDE

FALL 2024

The Chef's Garden





Fall is a season of abundance, where the earth offers us its heartiest, most flavorful vegetables. Eating in season means embracing the freshness and nutrition that nature intended.

The cooler weather brings out the best in root vegetables, squashes, and greens—each one packed with nutrients and bursting with flavor. When we eat with the seasons, we're not just nourishing our bodies; we're connecting with the land and the rhythms of nature



Farmer Lee Jones
Eat Your Veggies



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)



black salsify # (01BSA-2)



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)



leek 50ct (01PLK-33)



mixed petite radish 50ct (01MR-33)



petite mixed allium 50ct (01PMA-33)



carrots 50ct (01PMCGH-33)



mixed d potatoes # (01MPD-2)



daikon radish 50ct (01PDR-33)



french breakfast radish 50ct (01FR-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.



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)



sea cress (14MSC-33-E)



lemon balm (14MLBA-33-S)



chervil (04CHE-33-L)



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



cilantro (04CL-33-L)



opal basil (040B-33-S)



mountain mint (14MMT-33-E)



sunflower (04SS-33-L)



tarragon (14MTA-33-E)



thyme (14MTH-33-S)



bulls blood (04BB-33-S)



purple radish (04MPRA-33-E)



sea spears (14SSP-33)



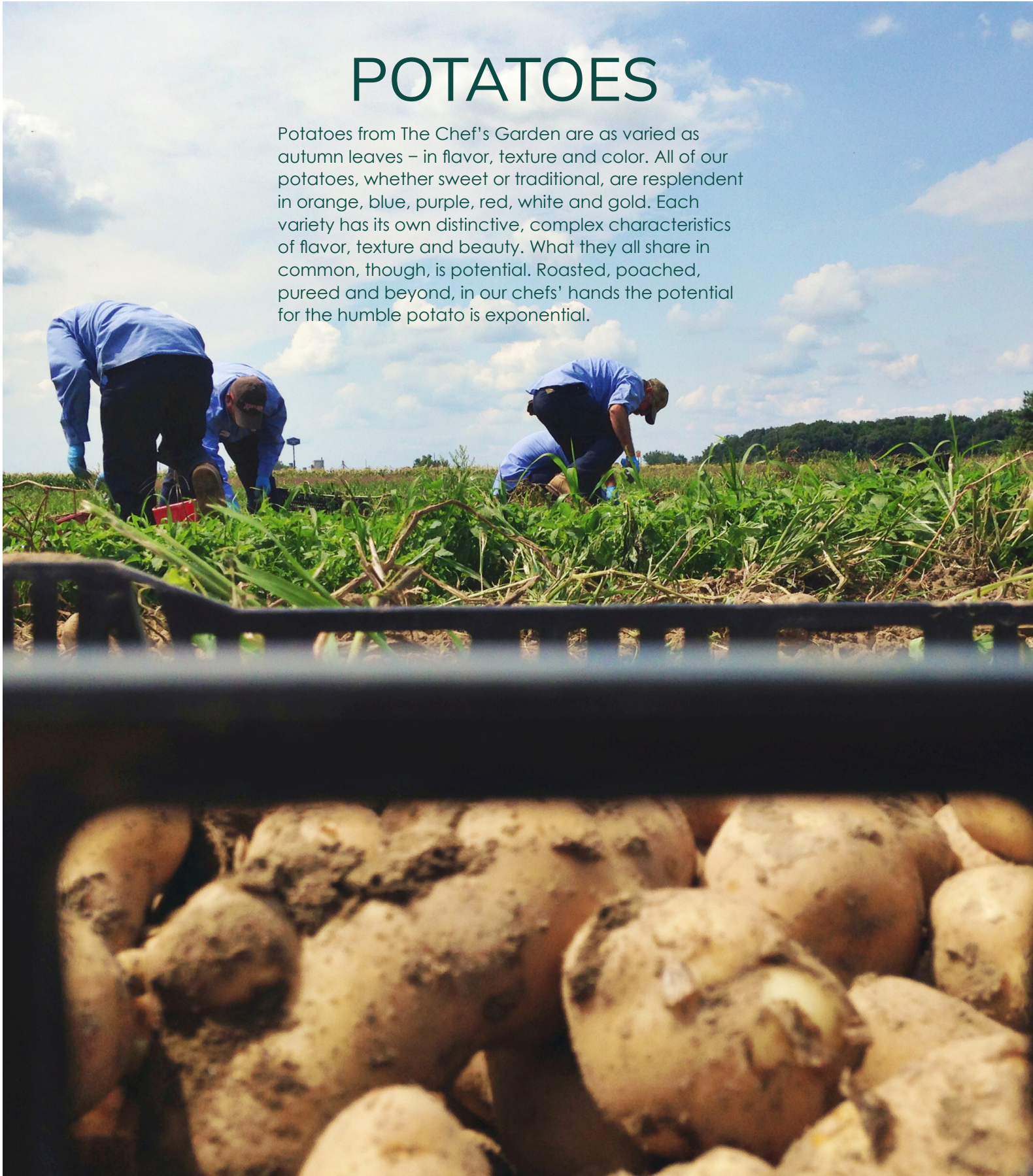
anise hyssop (14MAH-33-S)



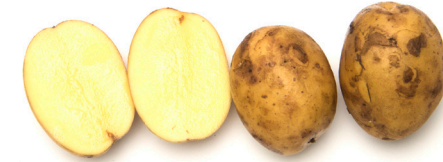
fennel (04FEN-33-L)

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 crescent
(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)



celery root # (01CR-2)



butternut 898 5# (06BFBS-26)



baby leeks # (01BLK-2)

EDIBLE HERBS



demi mint sampler 75ct (08MSB-33)



basil sampler 50ct (08BS-33)



licorice lace 50ct (05LILA-33)



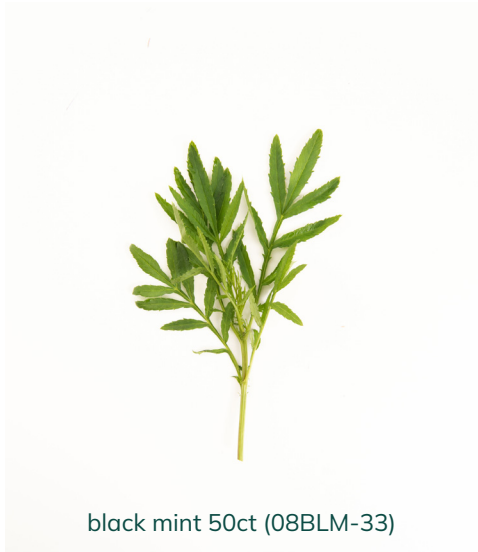
mixed nasturtium 50ct (05NSLFM-33)



mixed beet blush 25ct (01MXBB-33)



citrus lace 50ct (05CMLV-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)



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."



NASTURTIUM FLOWERS
50ct (05NSF-24)



egyptian starflower
50ct (05ESTF-24)



citrus marigold
50ct (05CM-24)



johnny jump ups
50ct (05JLP-24)



citrus begonia
50ct (05CBG-24)



mini sorbet princess
50ct (05MSP-24)



oregano blooms
50ct (05ORB-33)



passion fruit cream viola
50ct (05PFCV-24)



mixed violas
50ct (05V-24)



orange marmalade viola
50ct (05VOM-24)



FARMER'S FAVORITES



root spinach 10# (04RSPI-10)



pink tipped parsley 25ct (4PTP-33)



broccoli (07BBR-1)



cuke with bloom 20ct (05CU-33)



citrus coriander blooms
25ct (05CCB-33)



jade leaf purslane
25ct (08JPUR-33)



garlic root (14GR-33)



mixed raddichio # (09RAD-2)



mushroom leaf sprig
25ct (08MRL-33)



dill blooms 50ct (05DILLB-33)



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



arrowhead cabbge 50ct (07AHC-1)

With hundreds of crops to choose from, it isn't easy to pick a favorite, but Farmer Lee Jones is up to the challenge! See if you agree. If you've got a favorite that's not on the list, let's talk.



Spinach | Harvested to Order

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