

THE CHEF'S GARDEN

MENU PLANNING GUIDE

SPRING 2026



ALPINE SORREL
50ct (14ALSO-33)
NEW



Now, as the days stretch a little longer and the soil begins to warm, you can feel the farm waking up. Tiny shoots push through the earth, the first greens brighten the fields, and the rhythm of spring returns to every row we tend.

Spring always reminds me that the best things can't be rushed. Each vegetable arrives in its own time, carrying the flavor of the soil, the sunshine, and the care that brought it to life. And before long, those early harvests will give way to the abundance of summer.

To the chefs who celebrate these moments of the season on your menus and trust us to grow alongside your creativity, thank you. Your passion inspires us every day, and we look forward to all the flavors still to come.

Farmer Lee Jones

SWISS MERINGUE. CHOCOLATE GANACHE.
PRESERVED STRAWBERRY. BASIL ICE CREAM.
ALPINE SORREL.

– CULINARY VEGETABLE INSTITUTE



EDIBLE FLOWERS

Edible Flowers from The Chef's Garden are the paints for a chef's canvas. As spring creeps in, colors begin to appear again in nature, as that can be reflected on your plates. Soft hues of edible flowers, paired with bright, sweet flavors, perfectly represent the season we're in. We don't just encourage you to eat with the season—we encourage you to create with it.

CALIFORNIA BLUEBELL
50ct (05CABB-33)



mixed dianthus
50ct (05DIA-24)



bachelor buttons
50ct (05BB-33)



mixed sweet alyssum
50ct (05MSA-33)



egyptian starflower
50ct (05ESTF-24)



citrus marigold
50ct (05CM-24)



blue borago flower
50ct (05BBOF-24)



nasturtium flowers
50ct (05NSF-24)



citrus begonia
50ct (05CBG-24)



mixed frilled dianthus
50ct (05FDIA-24)

EDIBLE BLOOMS

Many of our edible blooms were once shunned by traditional farmers because the crop was considered too early, or too far along when the plant bolted. By embracing the different stages of a plant's life, we discovered that incredible flavors can be missed if you don't appreciate the plant as it grows and changes.

CUCUMBER BLOSSOMS
20ct (05CUB-33)



arugula blossoms
50ct (05AB-33)



mixed crystal lettuce blossoms
25ct (09MXCLB-33)



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



mixed mustard blossoms
50ct (09MMMB-33)



dill blossoms
50ct (05DILLB-33)



oregano blossoms
50ct (05ORB-33)



mixed basil bloom
50ct (05MBBL-24)



watercress blossoms
50ct (05WB-24)



flowering herb sampler
(14FHS-33)

MICROGREENS

Accomplishing the element of flavor while creating a presentation on the plate that engages all the senses is what microgreens bring to the table. Each microgreen offers its own distinct flavor and texture, adding depth and freshness to any dish. Microgreens that evoke the bright flavors of spring, such as arugula, basil, and red dandelion, give your dish that extra edge and transport the taste buds into the essence of the season.



arugula
(04AR-33-L)



basil
(04MBA-33-S)



mixed shiso
(04MSM-33-L)



chrysanthemum
(04MCH-33-L)



lemon basil
(14MLEB-33-S)



dill
(04D-33-S)



cutting celery
(04MCE-33-L)



cilantro
(04CL-33-L)



parsley
(04MPA-33-L)



watercress
(14MWA-33-L)



bulls blood
(04BB-33-S)



red mustard
(04RM-33-L)



borage
(14MBO-33-E)



red dandelion
(04MRD-33-S)



fava bean
(04MFB-33-S)



HERBS

Herbs do more than add flavor to a dish. They bring depth to your creations and can evoke a feeling or even a memory. At The Chef's Garden, we grow herbs with flavor, texture, and aesthetics in mind. Because diners eat with their eyes first, why not make it an experience?

MOROCCAN PARSLEY
50ct (04MOPA-33)



full size lemon verbena
50ct (08LV-33)
demi lemon verbena
75ct (08LVB-33)



full size lemon balm
(08LB-33)
demi lemon balm
75ct (08LBB-33)



mushroom leaf sprig
25ct (08MRL-33)



red shiso leaves
50ct (08SHR-33)
green shiso leaves
50ct (08SH-33)



pink tipped parsley
25ct (14PTP-33)



basil sampler
(08BS-33)



english lavender
50ct (08LA-33)



demi herb sampler
75ct (08HSB-33)



sea samphire
50ct (08SSAM-33)

MINTS

Mints create a refreshing enhancement that chefs desire. Whether classic, fruity, spicy, or sharp, each variety captures a distinct flavor while offering an equally satisfying aroma. Their bright character adds a lively lift to both sweet and savory dishes, bringing balance, freshness and a memorable finishing touch to the plate.

STRAWBERRY MINT BLOOMS
50ct (08STMB-33)



black mint
50ct (08BLM-33)



full size chocolate mint
50ct (08CM-33)
demi chocolate mint
75ct (08CMB-33)



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



full size pineapple mint
50ct (08PIM-33)
demi chocolate mint
75ct (08PMB-33)



strawberry mint
50ct (08STM-33)



full size english mint
50ct (08EM-33)
demi english mint
75ct (08EMD-33)



micro mountain mint
(14MMT-33-E)



micro pennyroyal mint
(14MRP-33-E)



demi mint sampler
50ct (08MSB-33)



SORREL

The Chef's Garden Sorrels are an experience on the plate. From the first glance at their unique leaf structures and vibrant hues to the first bite, a wave of bright, fruity flavor surrounds the palate with delight. Their visual elegance and surprising flavor create a truly memorable dining moment.



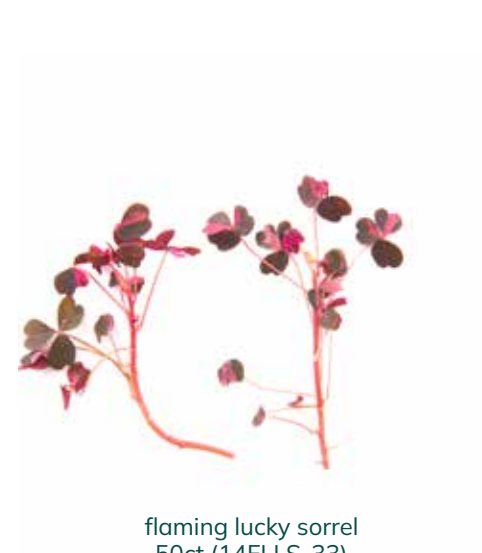
PETITE RED RIBBON SORREL
50ct (08PRR-33)



plum lucky sorrel
50ct (14PPLS-33)



amethyst sorrel
50ct (14AS-33)



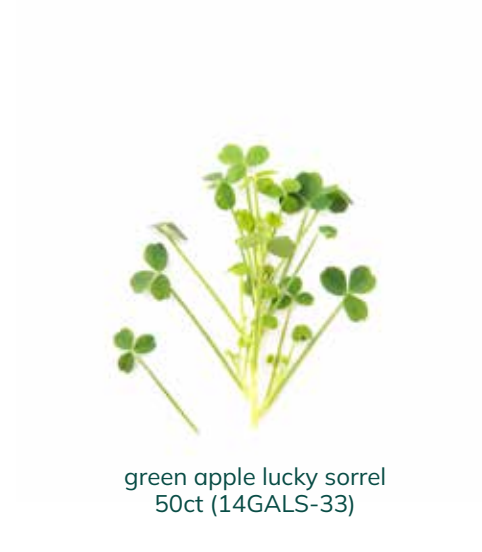
flaming lucky sorrel
50ct (14FLLS-33)



alpine sorrel leaves
50ct (14ALSO-33)



lucky clover
25ct (08LUCK-33-S)



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



plum lucky sorrel with blooms
50ct (14PLSB-33)



mixed lucky sorrel
50ct (14MXLS-33)
mixed lucky sorrel with blooms



rainbow lucky sorrel
50ct (14PRLS-33)



ALLIUMS

Springtime is a celebration of the return of allium favorites on the farm. Each year brings a sense of anticipation as the moment approaches when ramps are ready to be foraged and chive blooms make their perennial return, arriving right on nature's schedule. While chives, garlic shoots, and garlic roots are available year-round, their fresh, vibrant flavors feel especially at home in the bright, awakening dishes of spring.

BABY MIXED ONIONS
(01BMO-2)



baby leeks
(01BLK-2)



garlic shoots
(14GS-33)



ramps
(01RA-2)



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



garlic root
(14GR-33)



chive buds
50ct (08CBU-24)
chive blooms
50ct (05CB-24)

PEAS AND BEANS

Peas and beans are the quintessential ingredients of spring. When you think of spring, you think of moments in the garden, picking them right off the stem and savoring the sweet, vibrant flavors of the season. Their fresh, lively character embodies the essence of spring, inspiring creativity and celebrating the season's peak flavors.



green pea tendril
(04PT-33-L)



full size mixed snow peas
(20MSNP-2)



parsley pea tendril
(04PPT-33)



EARLY JUNE

carmellini ® beans
100ct (20CA-33)



gold pea tendril
(04GPT-33-L)



EARLY JUNE

shelled english peas
(20SEP-2)



pea blossoms
50ct (05MPBS-33)



LATE JUNE

french beans
(20FRB-2)



verde pea tendril
(04VEPT-33)



GREENS

Spring greens are among the season's greatest offerings. Grown in our rich soil and nurtured with flavor in mind, these greens are cultivated to help chefs bring bold, vibrant tastes to their kitchens, creating dishes that diners can truly savor.

BABY BOK CHOY
(09BOKC-2)



baby asian blend
(09BA-2)



petite tat soi
(09TTP-33)



ultra mixed mustard
(09UMM-2)



ultra red dandelion with root
50ct (09EMUD-33)



petite mixed arugula
(08NGPMA-33)



ultra purple mizuna
(09UPMI-2)



petite red ruffled mustard
(09PRRMGH-33)



ultra mizuna
(09MIZU-33)



baby mixed mustard
(09MBM-2)



LETTUCE

Lettuce from The Chef's Garden is one of those ingredients that once you experience its greatness, you'll never stray back to the latter. With incredible body, texture, flavor and sizing capabilities, our farm favorites, like our rosettes and romaines, bring a presence to the plate that speaks volumes.

BABY SPECKLED DENSITY ROMAINE
2# (09BSWD-2)



petite mixed lettuce
50ct (09MXP-33)



ultra mesclun
(09UMESCL-33)



baby mixed romaine
2# (09MBR-9)



ultra mixed lettuce
(09UMX-2)



baby sweet romaine
2# (09BSR-9)



baby lolla rossa
2# (09LR-9)



baby red rose romaine
2# (09RRR-9)



baby red oak
2# (09RO-9)



baby red lettuce rosette
2# (09BRLRO-2)

PETITE VEGETABLES

Petite in size, yet massive in flavor, The Chef's Garden Petite Vegetables are classics that truly celebrate every stage of a plant's life. With Petite Vegetables, just when you think they're not ready, they surprise you. Add them to finish a dish, and you'll create an unexpected twist that leaves a lasting impression.

CUKE WITH BLOOM
20ct (05CU-33)



petite cherry bomb radish
50ct (01PCBR-33)



petite french breakfast radish
50ct (01FR-33)



petite grape bomb radish
50ct (01PGBR-33)



coty cukes
20ct (05DCCU-33)



petite crudite sampler
50ct (01PCS-33-L)



petite white turnip
50ct (01WTP-33)



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



petite snow peas
50ct (20PMP-33)



petite mixed carrots
50ct (01PMCGH-33)



FARMER'S FAVORITES

These are my spring favorites this year! Some are exciting newcomers, like the Green Opal Crystal Lettuce and Popstar Flower. Others are timeless spring classics I return to each year, such as the Squash Blossoms that started it all and the Asparagus that leaves me longing for its delight during the ten months of the year that it's out of season.



standard green asparagus
5# (04ASPS-26)



standard purple asparagus
5# (04PASPS-2)



standard pink blush asparagus
5# (04MPASS-26)



standard white asparagus
5# (04WASPS-26)



mixed nasturtium leaves
50ct (05NSLFM-33)



painted spinach
50ct (14PPPS-33)



green opal crystal lettuce
50ct (09PGOCL-33)



EARLY JUNE

mixed baby long squash
(16MBLS-2)



root spinach
3# (04RSPI-26)



squash blossoms
pc (16SB-1)



popstar flower
50ct (05MPSF-33)



jade leaf purslane
25ct (08JPUR-33)



petite white celery
50ct (04PWC-33)



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



frosted frescura sprig
25ct (05SNCR-33)





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Product availability is weather dependent and is subject to change. Product images are not to scale. © The Chef's Garden, Inc. 2026