

THE CHEF'S GARDEN

MENU PLANNING GUIDE

WINTER 2026

FROSTED FRESCURA SPRIG
25ct (05SNCR-33)
NEW





PAINTED SPINACH
50ct (14PPPS-33)
NEW

Winter may look quiet from the outside, but here on the farm, the work, and the growing, never stop. Beneath the cold frames and inside the greenhouses, life continues to thrive. The vegetables grow slowly this time of year, concentrating flavor and sweetness in every leaf and root.

There's something special about the winter harvest. The cool air sharpens flavor, the soil rests and renews, and every crop reminds us that excellence takes patience. Even in the stillness, the farm is alive with care and a deep respect for the rhythm of the seasons.

To all the chefs who celebrate these vegetables on your menus and trust us to be part of your creative process—thank you. Your passion fuels ours, and together, we keep growing, learning, and serving flavor at its very best.



Farmer Lee Jones
Eat Your Veggies



SOMETHING NEW

The Chef's Garden is continually on the hunt for emerging products that inspire the leaders of the culinary world. We've gathered a selection of highlights from our newest offerings. Perhaps you'll discover an ingredient that feels like the missing piece of your next menu, or simply find something that stirs your curiosity. Let your product specialist know, and you too can bring a little something new into your kitchen.

CALIFORNIA BLUEBELL
50ct (05CABB-33)



NEW frosted frescura sprig
25ct (05SNCR-33)



NEW painted spinach
50ct (14PPPS-33)



NEW moroccan parsley
50ct (04MOPA-33)



NEW golden hour daisy
50ct (05GHD-22)



NEW strawberry mint
50ct (08STM-33)



NEW dappled bell flower
50ct (05DBF-24)



NEW popstar flower
50ct (05MPSF-33)



NEW petite white celery
50ct (04PWC-33)



NEW summerbells
50ct (05SBL-33)

MICRO GREENS

Accomplishing the element of flavor while creating a presentation on the plate that engages all of 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. The wide range of varieties, forms and flavors gives culinary artists the opportunity to experiment with the ingredient's versatility, transforming dishes into refined culinary experiences.



marjoram (14MMA-33-S)



bull's blood (04BB-33-S)



mixed shiso (04MSM-33-L)



arugula (04AR-33-L)



burgundy amaranth (04BAM-33-S)



chives (04MC-33-E)



thyme (14MTH-33-S)



red ribbon sorrel (04MRRS-33-E)



parsley (04MPA-33-L)

WATERCRESS
(14MWA-33-L)





green basil (04MBA-33-S)



cilantro (04CL-33-L)



dill (04D-33-S)



cutting celery (04MCE-33-L)



lemon balm (14MLBA-33-S)



chervil (04CHE-33-L)



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



carrot top (04MCT-33-L)



pennyroyal mint (14MPR-33-E)



mountain mint (14MMT-33-E)



mulberry radish (04MMBRA-33-E)



tarragon (14MTA-33-E)



sage (14MS-33-S)



parsley pea tendrils (04PPT-33)



purple radish (04MPRA-33-E)



summer savory (04MSS-33-S)



anise hyssop (14MAH-33-S)



fennel (04FEN-33-L)

PETITE VEGETABLES

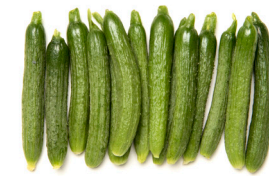
Petite Vegetables offer a unique opportunity to showcase how something so small can leave such a big impression. Each one captures the essence and flavor of its full-sized counterpart in a perfectly concentrated, bite-sized form. These miniatures invite diners to appreciate the beauty in simplicity, where every tiny detail speaks volumes.



CUKE WITH BLOOM
20ct (05CU-33)



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



coty cuke
20ct (05DCCU-33)



petite white turnip
50ct (01WTP-33)



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



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



petite mixed carrots
50ct (01PMCGH-33)

GREENS

A bounty of greens are grown in our soil – from kales and arugulas to mustards and spinach. A full spectrum of textures and flavors are cultivated for chefs to bring bold flavors for their diners to revel in. Peppery, mustardy, buttery, with all characteristics morphing with the seasons, just as nature intended.



ROOT SPINACH
3# (04RSPI-26)



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



petite sylvestra arugula
(08PSA-33)



petite mache
(04PGHMA-33)



petite exotic kale
50ct (07PKM-33)



baby asian blend
(09BA-2)



baby arugula
(08ARB-2)



petite minutina
50ct (14PMI-33)



petite mixed arugula
50ct (08NGPMA-33)



new zealand spinach
50ct (14PNZSPR-33)



LETTUCE

The Chef's Garden shares a fresh take on lettuce, making it an ingredient that is used outside of the box in a realm for more than just salads. With nature's help in engineering brilliant shades of reds and greens, some with speckles, each variety shows its own character. From full tufts to compact rosettes to ruffled upright heads, these forms create an assemblage of possibilities.

GREEN ROMAINE
2# (09BGRO-9)



ultra red oak
(09URO-2)



ultra sweet romaine
(09USR-2)



ultra speckled density romaine
(09USWD-2)



ultra green oak
(09UGO-2)



ultra red rose romaine
(09URRR-2)



ultra green rosette
25ct (09GLRO-24)



ultra red rosette
25ct (09RLRO-24)



ultra lolla rossa
(09ULR-2)



ultra mixed lettuce
(09UMX-2)

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.

MIXED BEET
(01MBBT-2)



mixed fall radish
(01MR-2)



row 7 badger flame beet
(01BBFBT-2)



celery root
(01CR-2)



mixed turnip
(01MBTT-2)



clearwater jerusalem artichoke
(04CJA-2)



mixed carrot
(01MBCT-2)

POTATOES

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)



dark red norland
(available in various sizing)



huckleberry
(available in various sizing)



red thumb
(available in various sizing)



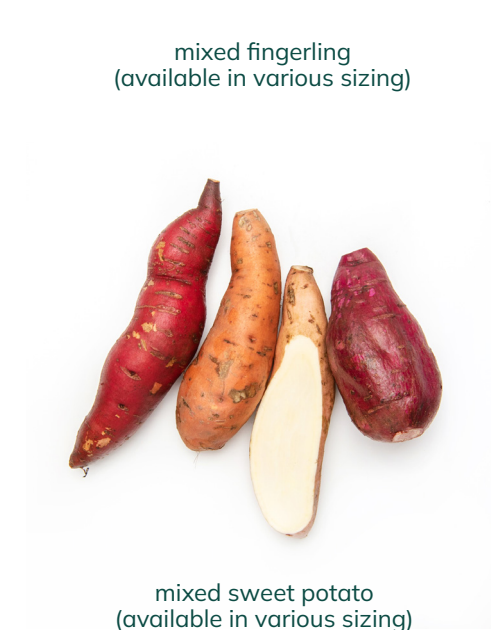
mixed fingerling
(available in various sizing)



german butterball
(available in various sizing)



mixed potatoes
(available in various sizing)



mixed sweet potato
(available in various sizing)

SORREL

The Sorrel family brings a touch of brightness to the plate, radiating elegance with its tangy, citrus-like flavors. Each tasting reveals an unexpected dimension of flavor, adding depth and complexity. The vibrant hues of the lucky sorrel and the distinctive shapes of its butterfly wing and clover shaped relatives create a heightened visual appeal.



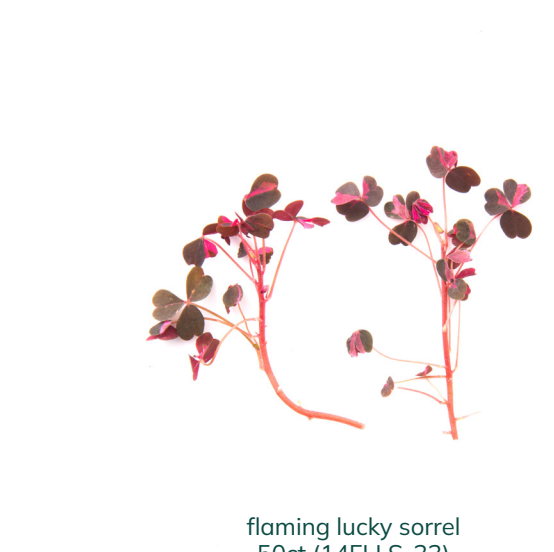
LUCKY CLOVER
25ct (08LUCK-33-S)



plum lucky sorrel
50ct (14PPLS-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)

EDIBLE HERBS

EDIBLE LEAVES



demi mint sampler
75ct (08MSB-33)



pink tipped parsley
25ct (4PTP-33)



lemon balm
50ct (08LB-33)



mixed nasturtium leaves
50ct (05NSLFM-33)



purple sweet potato leaves
50ct (08PSPL-33)



citrus lace
50ct (05CMLV-33)



citrus coriander blooms
25ct (05CCB-33)



licorice lace
25ct (05LILA-33)



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



red hibiscus leaves
50ct (05HL-1L)



kinome leaves
25ct (08KIN-24)



mixed beet blush
25ct (01MXBB-33)

EDIBLE FLOWERS

Edible flowers are metaphorically the last brushstroke to your creation, setting the scene for your diner's expectations. They're eye-catching and attention-grabbing, instantly becoming the focal point of your dish. Their visual beauty is striking on its own, but the flavors and fragrances they bring elevate the experience into something truly gastronomic for your guests.

WINTER MIXED FLOWERS
50ct (05FROMF-24)



mixed begonia
50ct (05MXBG-24)



egyptian starflower
50ct (05ESTF-24)



bachelor buttons
50ct (05BB-33)



blue borage
50ct (05BBOF-24)



mini floret
50ct (05MFLO-24)



citrus marigold
50ct (05CM-24)



sweet alyssum
50ct (05MSA-33)



mixed violas
50ct (05V-24)



lemon plum cream johnny jump ups
50ct (05JLP-24)

THE CHEF'S GARDEN®

LET YOUR
VALENTINE'S MENU
BLOOM!





Valentine Mixed Flower 50CT (05VALMF-24) | Hand Harvested to Order

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