

THE CHEF'S GARDEN

MENU PLANNING GUIDE

SPRING 2025

The Chef's Garden





Each season is a new chapter, and with the turning of the calendar, we embrace fresh opportunities to nurture the soil, cultivate exceptional ingredients, and continue pushing the boundaries of what's possible on the plate.

The farm is already stirring with life—ultra-fresh greens, root vegetables at their peak, and the first hints of what's to come as the seasons shift. Every harvest tells a story, and we are honored to grow the ingredients that inspire chefs.

To support this creative journey, we've put together our latest Menu Planning Guide, designed to spark new ideas and highlight the best of what's growing. Whether you're revisiting old favorites or exploring something unexpected, 2025 is a year to celebrate the connection between land and kitchen.



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	PENCIL	STANDARD	JUMBO	COLOSSAL
Our wispy-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.	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	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."	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.	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.



MIXED ASPARAGUS BABY (04MASPB-2)
PENCIL (04MASPP-2) STANDARD (04MASPS-2)
COLOSSAL (04MPASC-2) JUMBO (04MPASJ-2)



root spinach 3# (04RSPI-26)



garlic shoots (14GS-33)



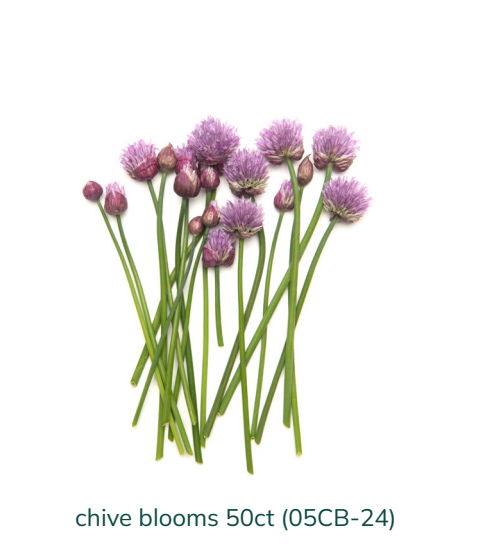
demi mint sampler 75ct (08MSB-33)



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



garlic root (14GR-33)



chive blooms 50ct (05CB-24)





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.

Mixed VIOLAS
50ct 05V-24



dianthus 50ct (05DIA-24)



mixed begonia 50ct (05MXBG-24)



mixed sweet alyssum
50ct (05MSA-33)



mini floret 50ct (05MFLO-24)



johnny jump ups
50ct (05JJLP-24)



citrus marigolds
50ct (05CM-24)



bachelor buttons
50ct (05BB-33)



french marigold 50ct (05FM-24)



egyptian starflower
50ct (05ESTF-24)



Q & A

“SUCCESS IS MEASURED NOT SO MUCH BY THE POSITION THAT ONE HAS REACHED IN LIFE AS BY THE OBSTACLES WHICH HE HAS OVERCOME WHILE TRYING TO SUCCEED.”

-BOOKER T. WASHINGTON

Dish: Basil, Spinach | Romaine | Honey | Avocado | Bacon | Blue Cheese | Shallots | Heirloom Tomato | Candied Walnuts | Sorrel | Sprouts | Edible Flowers | Burgundy Amaranth

JUSTIN DONALDSON

EXECUTIVE CHEF AT BARON'S ON 1ST

Did you always know you wanted to be a chef? No, but in retrospect I can honestly see how my life's experiences shaped me into becoming one. Growing up in a humble home with parents who raised me to work hard because nothing is given but earned. I believe those characteristics I inherited stem from their upbringing in rural Illinois. As a kid in the 80's hamburger helper was one of our staple household dinners. I remember from time-to-time eating dinner with my parents and watching the show "Lifestyles of the Rich and Famous". The vivid memory I have of myself sitting there as a kid curious to know what things like caviar and truffles are, who eats them and what do they taste like. In my early teenage years, I had the privilege to live in Singapore. That experience exposed me to exotic aromas, spices, fruits, and flavor profiles which I still use to this day. I started bussing tables and became a dishwasher which led me into the kitchen, I never looked back

What is your approach to plating a dish? Great question! There is a lot of thought, reason, and a purpose behind each plated dish. I like to highlight a few ingredients and let them be the focal point.

You've been working with The Chef's Garden edible flowers for a while now—how do you use them, and what do you love about them? Besides the aesthetic appeal, their added subtle flavor profile is what I am after to enhance the finished product.

What are some of your other favorite ingredients to work with, and why? Personally, I really enjoy working with hibiscus, lemongrass and kaffir lime leaves. The aroma and flavor profiles of each are unique, delicately distinctive yet fragile in attempting to fully capture their floral essences.

What's the best piece of advice you've ever received from a chef friend or mentor? Success is measured not so much by the position that one has reached in life as by the obstacles which he has overcome while trying to succeed.

What's something you're currently most proud of or excited about? Honestly, just the opportunity to share the language of food with others. In society food/cuisine is something we all have in common and when we share it is an expression of love. Perhaps we would live in a more peaceful world if we all just took the time to understand the stories behind what we eat and listen to the language it speaks.



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 blossoms 25ct (05CCB-33)



arugula blossoms 50ct (05AB-33)



cuke blossoms (05CUB-33)



dill blossoms 50ct (05DILLB-33)



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



PETITE VEGETABLES

The Chef's Garden petite vegetables may be small in size, but they're bursting with flavor, color, and character. Our petite radishes, turnips, carrots, cucumbers, snow peas and cuke with blooms are harvested at the peak of tenderness, offering a crisp bite and vibrant taste that elevate any dish.



CUKE WITH BLOOM
20ct 05CU-33



cherry bomb radish 50ct (01PCBR-33)



coty cukes 20ct (05DCCU-33)



white turnip 50ct (01WTP-33)



carrots 50ct (01PMCGH-33)



grape bomb radish 50ct (01PGBR-33)



mixed radish 50ct (01MR-33)



snow peas 50ct (20PMP-33)



french breakfast radish 50ct (01FR-33)



royal purple turnip 50ct (01PRPT-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 Popular leaves.

MIXED NASTURTIUM LEAVES
50ct 05NSLFM-33



mixed beet blush 25ct (01MXBB-33)



root beer 25ct (08RBL-33)



citrus lace 50ct (05CMLV-33)



mushroom leaf sprig
25ct (08MRL-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.



basil (04MBA-33-S)



pea tendrils (04PT-33-L)



verde pea tendrils 50ct(04VEPT-33)



mint sampler (14MMS-33-E)



mulberry radish (04MMBRA-33-E)



arugula (04AR-33-L)



opal basil (040B-33-S)



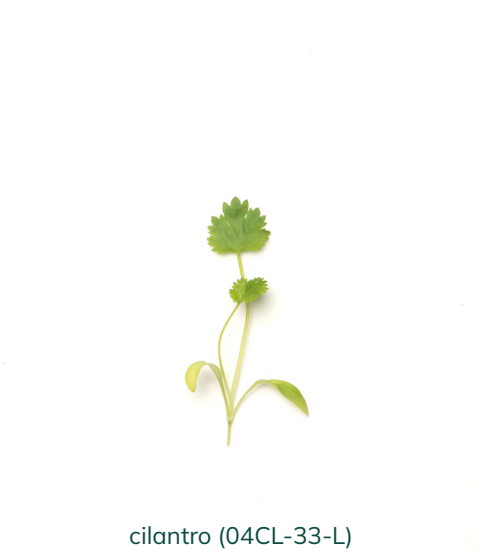
gold pea tendril (04GPT-33-L)



mixed shiso (04MSM-33-L)

WATERCRESS
14MWA-33-L







“ JUST TAKE THE FREE TRIP TO HOUSTON AND DO THE TASTING, MAN.
YOU’VE NEVER BEEN, WHO KNOWS WHAT COULD HAPPEN.”



Dish: Yellowedge Grouper | Crystal Lettuce Quartet

JASON RYCZEK

EXECUTIVE CHEF AT
LITTLE’S OYSTER BAR

- Did you always know you wanted to be a chef?** *No, I just kind of fell into it. Now I can't imagine doing anything else.*
- What is your approach to plating a dish?** *Creating a balance between the flavors and space. I want a natural look, but I also want the guest to be able to enjoy components separately as well as together.*
- You’ve been working with The Chef’s Garden Crystal Lettuce for a while now—how do you use it, and what do you love about it?** *It reminds me of the ice plant flowers on the sand dunes where I grew up. Reminding me of being close to the ocean, it feels fitting for a seafood dish. Currently it's most used on our caviar and our grouper set.*
- What are some of your other favorite ingredients to work with, and why?** *That is a question with a very broad answer! It all depends on what I'm developing. Favorite ingredients would be seasonally specific.*
- What’s the best piece of advice you’ve ever received from a chef friend or mentor?** *“Just take the free trip to Houston and do the tasting, man. You’ve never been, who knows what could happen?”* Chef/Friend Spencer
- What’s something you’re currently most proud of or excited about?** *Seeing the ever evolving development of our staff here at Little’s. I’m so proud of how far they’ve come. I’m extremely excited about the opportunities coming our way to keep them growing and at the forefront of the best seafood restaurant employees in the country.*



LETTUCE + GREENS

Our petite greens and ultra lettuce may be small in size, but they pack a big punch of flavor. Delicate yet bold, they add a tender bite and a pop of personality to any dish, effortlessly complementing other ingredients while standing out on their own.



ice spinach 50ct (04PIS-33)



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



new zealand spinach 50ct (14PNZSPR-33)



mache (04PGHMA-33)



jade leaf purslane 25ct (08JPUR-33)



mixed arugula 50ct (08NGPMA -33)



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)

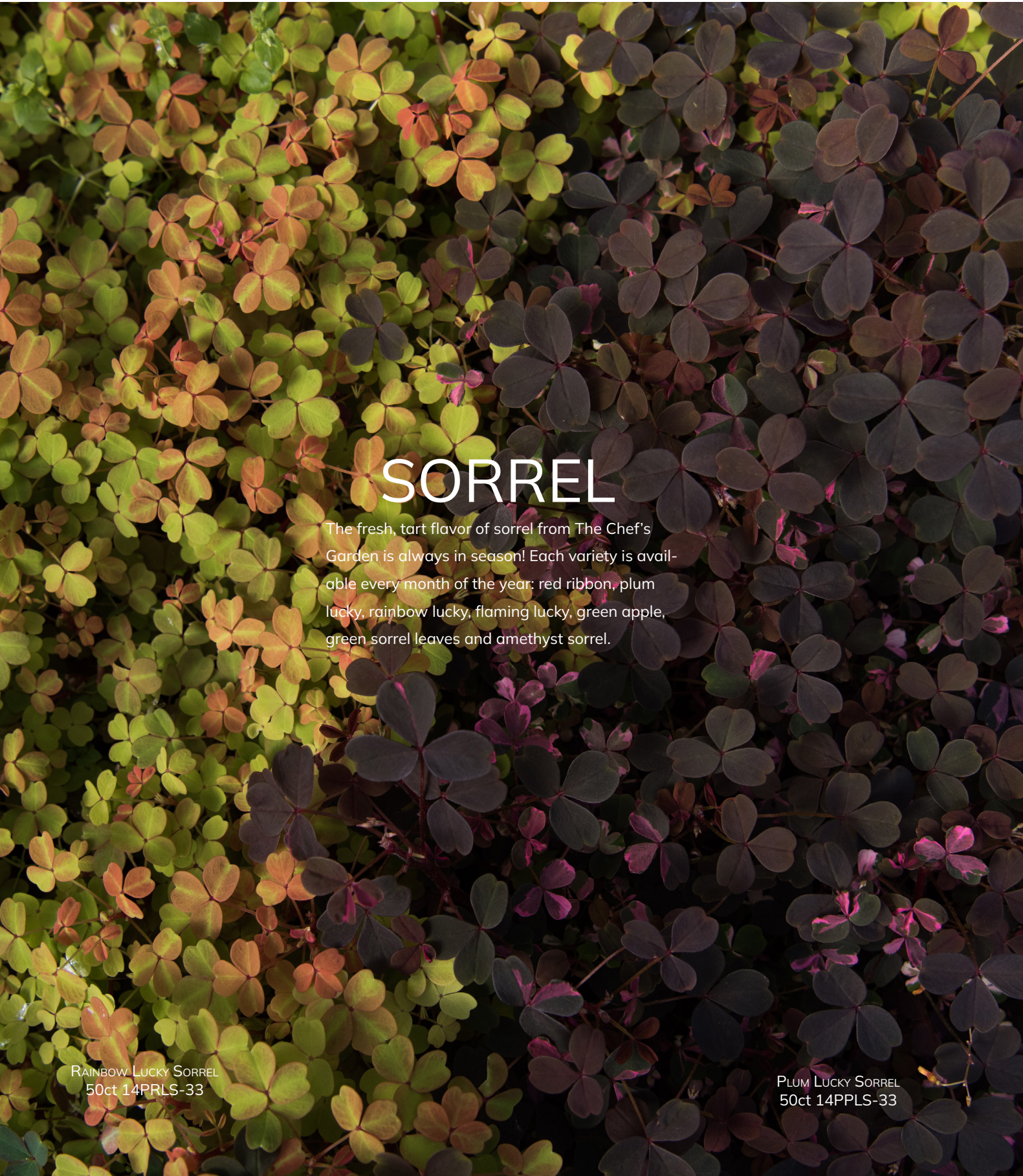


ultra lolla rossa 50ct (09ULR-33)



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.

RAINBOW LUCKY SORREL
50ct 14PRLS-33

PLUM LUCKY SORREL
50ct 14PPLS-33



sorrel leaves 50ct (08SO-33)



amethyst sorrel 50ct (14AS-33)



flaming lucky sorrel 50ct (14FLLS-33)



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



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



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



“BE INTENTIONAL WITH EVERY DECISION YOU MAKE THROUGHOUT
THE COURSE OF A PREPARING A MEAL.”



Dish: Carrot & Sea Buckthorn| Baby Carrots Pached in Carrot Juice and Warm Spices | Sea Buckthorn Ponzu | Purple Carrot Chips | Sorrel

BRANDON

EXECUTIVE CHEF AT
THE GREEN O RESORT

CUNNINGHAM



Did you always know you wanted to be a chef? *I did not always plan on being a chef. In fact I started washing dishes at a local restaurant in college just to make ends meet and ended up becoming the head chef of the place in a couple short years. From there I aspired to work with and for as many lauded chefs as possible to get where I am today.*

What is your approach to plating a dish? *I tend to start with an odd number of items, whether it's slices of cured fish, shaved radish, or sour small bite leaves. The eye tends to be attracted to the uneven number of items on the plate. From there I like to keep things organic; I don't enjoy manipulating the ingredients too much and like to keep the natural shape of ingredients and let nature do the work for me.*

You've been working with The Chef's Garden sorrel for a while now—how do you use it, and what do you love about it? *I use sorrel in many forms; love using the French sorrel leaves for a vichyssoise in the summer or harnessing the sourness of the oxalis to temper overly sweet 898 squash. What I love about sorrel, and specifically the sour small bites, is the attractive appearance of the herb whilst providing true flavor that serves a purpose.*

Can you share the list of ingredients What are some of your other favorite ingredients to work with, and why? *I would buy Jimmy Nardellos all year round from you if I could. These peppers are absolutely gorgeous and extremely versatile. Plus the name is second to none when it comes to pepper varieties. I also consistently order the petite crudite. These are served here in a small terra cotta pot filled with a whipped ricotta green goddess dip and seeded crackers. A very interactive and crowd pleasing dish.*

What's the best piece of advice you've ever received from a chef friend or mentor? *Be intentional with every decision you make throughout the course of preparing a meal.*

What's something you're currently most proud of or excited about? *I would be lying if I didn't say I am extremely proud of being a James Beard Finalist this past year for Best Chef: Mountain Region. An amazing accomplishment to which I owe most of the glory to my team and support system around me.*





Rhubarb | Harvested to Order | May-June

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