

Chef's TOYBOX



May 28 – June 3, 2017

featured



CHERRIES

118180 11 lb.
It's what you've been waiting for!! Summer is just about upon us, so the time for stone fruits is kicking off! Coming from the Fresno area of CA. Should be a good year to hit the cherry trifecta: color, brix and acidity!



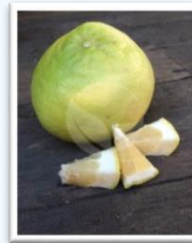
WHITE NECTARINE

155450 18 lb.
Another stone fruit of summer is ready to make its appearance. Its amber rosy skin and white flesh make this a star on the amenity scene. Allow a day or two to ripen. Try it grilled!



ZELLWOOD CORN

120240 24 ct.
Fresh from the Florida fields! Triple sweet and a wonderful way to showcase Florida produce on your spring menu. Enjoy raw, lightly steamed & buttered, or grilled *elote* style!



OROBLANCO

161500 18 ct.
A cross between Siamese Sweet Pummelo with Duncan Grapefruit. Lower acid and exciting flavor, the result is a new variety that is the most widely grown and flavorful Grapefruit/Pummelo cross.

RED VELVET APRICOTS

105190 9 lb.
Welcome this fuzzy little beauty all the way from California. The same traditional deep golden orange flesh but with a dark and mysterious velvety cloak. Yum! Allow a day or two to ripen.

MOREL MUSHROOMS

152980 5 lb.
SPECIAL ORDER ONLY - 3 DAY LEAD TIME. The long awaited and much anticipated herald of spring. Weather has not been very cooperative, but the product we are getting is supreme. Michigan product at this time. Call to place your order!

CHANTERELLES

151660 5 lb.
Imported from Europe, we welcome these lovelies back to season. A perfect summer mushroom for your menu, these are petite enough to leave whole for use in your favorite recipe.

GHOST PEPPERS

167430 8/50 g.
Do not underestimate their heat, measured at over 1 million Scoville units. Yowza!! Limited availability, get them before they disappear like a ghost!

BABY ROMANESCO

180520 24 ct.
Miniature versions of romanesco. A dramatically cute vegetable; a centerpiece of a vegetable platter or a beautifully roasted side dish. Try it with gremolata!

APRIUMS

105280 80 ct.
A hybrid between apricots and plums, these are a fun player in the stone fruit season. Adds a nice variety to your amenity baskets and summer desserts.

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GALIA MELON

148840 6/8 ct.
Pale green flesh with a succulent texture. Signature spicy sweet flavor with tropical perfumed aromatics. 13 brix as we head into the specialty melons of summer.

QUINCE

179260 30/32 ct.
From Chile, these are the key ingredient in *membrillo*. Allow a few days for them to ripen and enjoy cooked down with wine and vanilla to make a paste; wonderful in compotes and sauces

TINY CUCUMBERS

120930 50 ct.
Also known as cucamelon or pepquino, these darlings are the talk of the table when they show up skewered in a refreshing gin and elderflower martini. Or try them lightly pickled in a salad or antipasto.

BUZZ BUTTONS

150790 50 ct.
Also known as Szechuan flowers, these are not only lovely to look at, but they leave the taste buds dancing and “buzzing.” Use as a garnish, or shred the blossom and sprinkle over your creation for a wow-effect!

CASTELFRANCO

141820 case
This Italian winter chicory is a cross between escarole and Treviso. Its tender leaves are bitter and can be enjoyed raw or cooked. It is pale yellow-green with burgundy variegations.

COQUITOS

118720 12/3 oz.
Hailing from Chilean palm trees, these little nuts are about the size of a marble. Their edible brown exterior provide a crunchy texture while the white flesh offers the familiar coconut flavor.

YELLOW WATERMELON

150280 5/6 ct.
Just like traditional watermelon, except (you guessed it) the flesh is yellow. A bit sweeter flavor that will remind you of apricots and honey.

RED MOSCATO GRAPES

130965 10/1 lb.
The size of a table grape but spherical. Deep red in color and seedless. Plump, firm, and juicy. The pulp is translucent and the taste is sweet with a tannic finish.

PETITE SEASON'S MIX

193060 12/1 pt.
Larger than a micro but smaller than a baby lettuce. This mix includes: amaranth, arugula, lettuces, celery, mache, pea green, spinach red and verdolaga. Try it once; you'll fall in love with this fun ingredient!

MICRO CHIVES

133420 8 oz.
Up your micros game with these delicate green threads with a mild onion flavor. Charming on a deviled egg, just in time for picnics!



SARAWAK PUMMELO

201950 23 ct.
Yellow fleshed with a great flavor, this is a wonderful late season citrus. The seeds congregate around the center in star formation. Golden yellow skin.

FIDDLEHEAD FERNS

125080 5 lb.
Call for availability. This will be stocked in limited quantities. Crispy-tender curly Q's of spring! Eastern (Ostrich Fern) variety coming into play at this time. Crunchy and succulent, grassy and woody.

LYCHEE

145540 10 lb.
The short local growing season is upon us! These luscious “Chinese strawberries” are perfumey and floral. A wonderful tropical treat!

MEXICAN SPRING ONIONS

156940 10 lb.
Also known as Chambray onions, young small bulbs in a white color, reaching up into an edible green shoot. Wonderful, tender and mild. Maybe they will help you get over the conclusion of ramp season ☺

“AA” WHITE ASPARAGUS

106600 11 lb.
From Holland. Limited availability, these beauties tower over standard asparagus! Very impressive on the plate, your customers won't know what hit them!