



### Chef's Mix

Red Cabbage, Beets, Celery, Arugula and Red Amaranth gives this Mix a nutty and peppery root vegetable flavor profile. We added bright colors from petals of edible flowers to give this mix a lot of color. The tendrils of affilia peas adds a different geometry. This mix plates beautifully.



### Latin Latitude

Cilantro, Chervil, Red Vein Sorrel, Beets, Red Cabbage and edible flowers for festive colors makes this mix a hit in Miami. The Citrus notes and Cilantro makes this mix popular on Latin dishes and Fish.



### Fiery Mix

Everything has heat. Wasabi, hint of diakon radish, and spicy horseradish flavor profile.



### Spicy Picante Mix

Cilantro, Onion, Caliente Wasabi Green



### Rainbow Mix

Arugula, Beet Bulls Blood, Red Mustard Giant, Red Cabbage, Purple Kohlrabi, Mizuna Mustard



### Micro Citrus Notes

Lemon Basil, Red Vein Sorrel, Mint, and Tangerine Gem makes this mix a nice compliment for fish.



### Petite Rainbow Blend

Red Oak, Tatsoi, Blood Sorrel and Celery



### Cahaba Cabernet

Earthy Mix of herbs, red greens, beets and purple radishes combine to make beautiful burgundy colors. We added bright red flowers to enhance its visual appeal. (aka Valentine Mix)



### Asian Mix

Micro Cilantro, Micro Daikon Radish Tokashini, Micro Mizuna Mustard, Micro Red Cabbage, Micro Red Mustard, Micro Tatsoi



### Basil Mix

Micro Cinnamon Basil, Micro Lemon Basil, Micro Opal Basil, Micro Sweet Basil