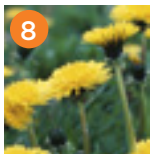


Dandelion (*Taraxacum officinale*)



8 Dandelion is a hardy perennial that has deeply notched, toothy leaves that are shiny and hairless. Its stems are capped by bright yellow flowers. *Slightly bitter, spinach-like taste with a faint buttery-sharp scent. Its leaves are often used to add flavor to salads, sandwiches and teas.*

Alpine Violet (*Viola labradorica*)



12 The Alpine Violet is a low-growing, dark green, hairy-leaved plant whose blossoms range from pink to mauve to blue to violet. *Sweet, perfumed flavor ranging from pea to vanilla with hints of wintergreen. When newly opened, Viola flowers may be used to decorate salads or in stuffings for poultry or fish. Also used in sweet teas, beverages and desserts.*

Buckshorn Plantain (*Plantago coronopus*)



13 The Buckshorn Plantain has long, thin leaves which are smooth or hairy and have irregular toothed edges. Flowerheads are pale yellow, long and cylindrical. *The succulent, crunchy leaves taste a little like parsley, spinach or kale, but are sweeter and nuttier. Used in salads, sauces, jellies and teas.*

Spring Beauty (*Claytonia perfoliata*)



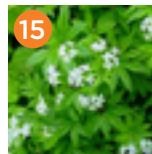
14 Spring Beauty is a small, succulent, spring-flowering perennial plant that produces narrow leaves and a loose cluster of small delicate white flowers tinged with pink. *The small, potato-like bulbs have a chestnut flavor, the greens a spinach-like flavor, and the flowers a pleasant floral scent. Most commonly eaten raw in salads, boiled like spinach, or the bulbs are cooked and eaten like small potatoes.*

Okinawa Spinach (*Gynura crepioides*)



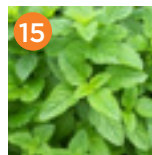
14
16 Okinawan Spinach is a dense, subtropical perennial vegetable that has shiny half purple, half dark green leaves. *Taste ranges from slightly lemony or piney, to crisp and nutty. Makes a delicious addition to salads and sandwiches, or can be cooked like spinach.*

Sweet Woodruff (*Galium odoratum*)



15 Sweet Woodruff is a herbaceous, perennial plant with simple, green leaves and clusters of small white spring flowers. *Has a strong, sweet scent that varies from fresh-cut hay to vanilla fragrance. When dried, the fragrance intensifies and is used in jams, desserts, teas and potpourri.*

Lemon Balm (*Melissa officinalis*)



15 Lemon Balm is a bushy, perennial herb in the mint family that has light green, rigid leaves and produces small white flowers in summer. *The leaves have a gentle lemon scent and flavor, related to mint. Often used as a flavoring in ice cream, desserts, marinades, herbal teas, fruit dishes, meat, poultry and fish dishes.*

Angelica (*Angelica archangelica*)



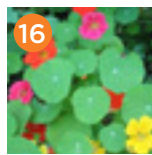
15 Angelica is a robust, aromatic perennial with thick stems and long-stalked, deeply divided leaves with tiny green-white flowers. *This anti-inflammatory herb has a strong, aromatic scent and bittersweet pungent flavor. Used as a candied decoration on cakes and puddings, in desserts, fish and meat dishes, preserves and jams, drinks, teas and alcohols.*

Chickweed (*Stellaria*)



16 Chickweed is an annual herb with large mats of oval shaped, green-leaved foliage and small white flowers with seed pods. *It has a mild, refreshing scent and tastes like corn silk when raw and spinach when cooked. The leaves and stems can be used in salads, soups, sandwiches and cooked as greens; the flowers can be eaten raw in salads or cooked, or used as decorative garnish.*

Nasturtium (*Tropaeolum majus*)



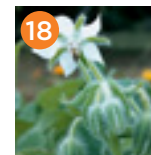
16 Nasturtium has flat, round leaves that resemble lily pads and blossoms that can be red, yellow, orange and pink. *The leaves and flowers have a tangy, sweet, peppery taste that can be spicy. Used in salads, sandwiches, soups, vegetable dishes, fish/meat dishes, dressings, and as a garnish for decorating cakes and desserts.*

Ficodes (*Alternanthera ficoidea*)



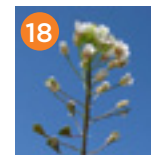
16 Ficodes is a herbaceous perennial plant with pointed foliage that is green with patches of bright pink and burgandy. *Alternanthera can be eaten both in salad and as a cooked vegetable. It is also used in soups, sauces and relishes.*

White Borage (*Borago officinalis*)



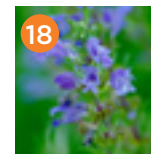
18 White Borage is an annual herb, bristly on the stems and leaves with blue flowers. *Blossoms and leaves have a cool, faint and sweet cucumber taste. Can be eaten as a fresh vegetable or a dried herb and is used in salads, soups, vegetable dishes, cheeses, preserves, sauces, desserts, teas and cocktails.*

Shepherd's Purse (*Capsella bursa-pastoris*)



18 Shepherd's Purse is a long-stemmed annual plant with a few pointed leaves, small white flowers and heart-shaped seed pods. *Taste can range from peppery or strong in flavor, to milder like cabbage or broccoli. The leaves, flowers and seed pods can be eaten alone or used in salads, soups, sauces, vegetable dishes, dumplings and rice cakes.*

Dragon's Head (*Dracocephalum grandiflorum*)

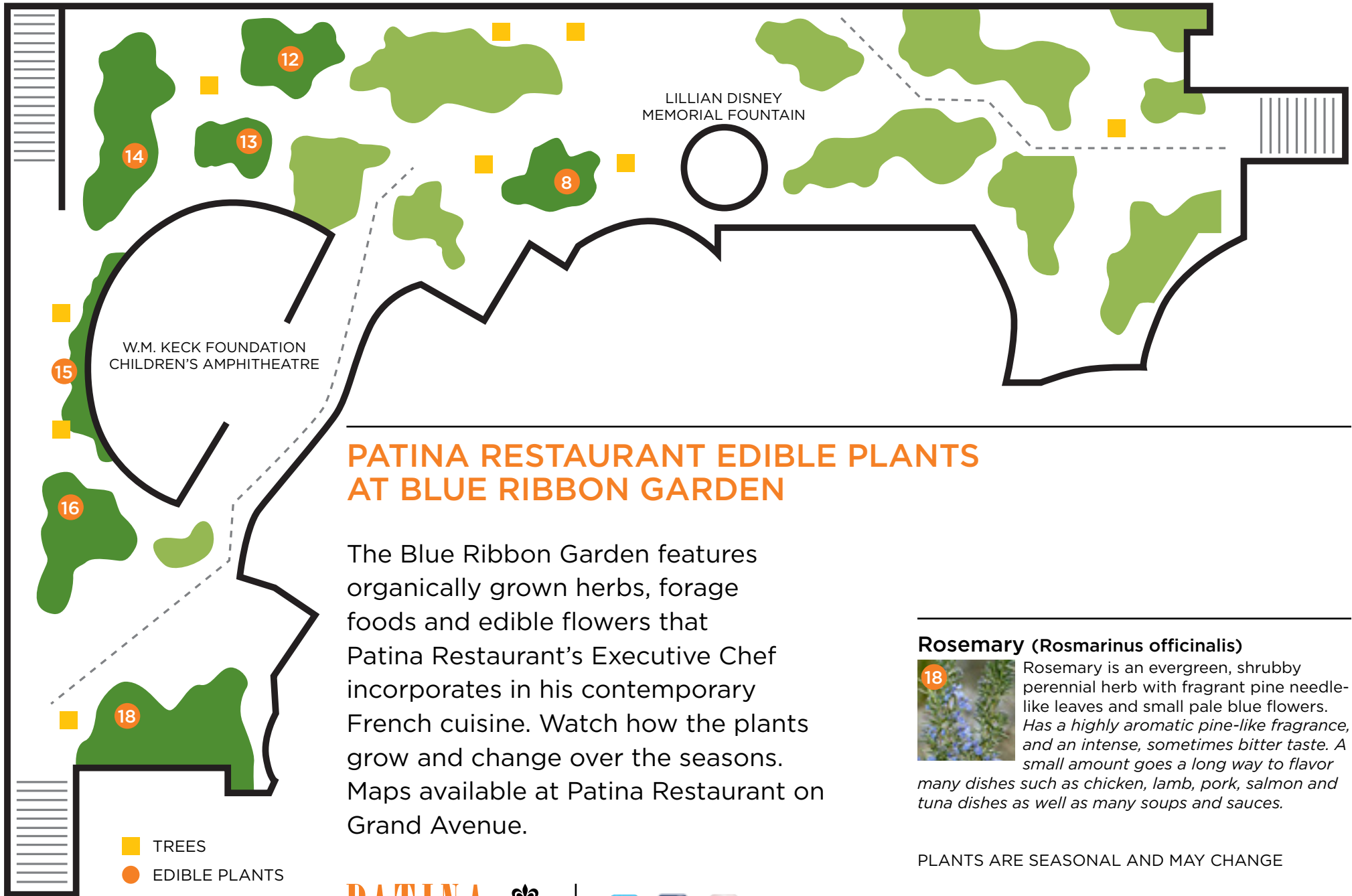


18 Dragon's Head has ovate-triangular toothed, scented leaves with hooded, blue or purple flowers that mimic the shape of a dragon's head. *The plant emits a pleasant lemon scent and has a slightly bitter aromatic flavor. Used in syrups, beverages and teas, and as a garnish for decorating cakes and desserts.*

Fennel (*Foeniculum vulgare*)



18 Fennel is a hardy, perennial herb with yellow flowers and feathery leaves. *The stalks are crunchy and slightly sweet and the leaves are delicately flavored. Dried fennel seed is an anise-flavoured spice. The bulb is a root vegetable and may be sautéed, stewed, grilled or eaten raw. Fennel seed is commonly used in sausages and breads.*



PATINA RESTAURANT EDIBLE PLANTS AT BLUE RIBBON GARDEN

The Blue Ribbon Garden features organically grown herbs, forage foods and edible flowers that Patina Restaurant's Executive Chef incorporates in his contemporary French cuisine. Watch how the plants grow and change over the seasons. Maps available at Patina Restaurant on Grand Avenue.

Rosemary (*Rosmarinus officinalis*)



Rosemary is an evergreen, shrubby perennial herb with fragrant pine needle-like leaves and small pale blue flowers. *Has a highly aromatic pine-like fragrance, and an intense, sometimes bitter taste. A small amount goes a long way to flavor many dishes such as chicken, lamb, pork, salmon and tuna dishes as well as many soups and sauces.*

PLANTS ARE SEASONAL AND MAY CHANGE

PATINA



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