



Restaurant Garden Reply

Sun, 10/24/2010 - 08:26 -- patsalvaggio

In response to a blog entry i just read about restaurant gardens i thought i would share this. As a chef in this day and age it is becoming increasingly important not only to make good food but to make it exciting. restaurant gardens are one of the easiest ways of doing this. i am chef and manager of a family pizzeria in Scranton, PA. we don't have an upscale menu by any means but peoples interest in exciting food is still there. now i can make a traditional garden salad no problem but if i make that same salad with heirloom variety tomatoes, fresh herbs, and edible flowers all from my garden people will talk about it and it will blow away my competition. So i guess what i am saying is that a restaurant is much like a garden in that you only get out of it what you put in, and if you take the time to actually grow the salad instead of just assembling it what you get will be something amazing.

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