

# cultivate

Quarterly Inspiration from Vesta Foodservice



**Spilling The Beans**  
Peak California Varieties

**Bun Intended**  
The best burger bun

**Dough la la!**  
Perfect par baked pastries



# Let's Spill The Beans...

## From Local Farms to Year-Round Imports: The Full Bean Lineup

Summer doesn't arrive quietly in the produce world. It announces itself in color, in shape, in the way a farmers market stand suddenly looks less like a routine stop and more like an inventory of everything a seasonal menu could be. Root vegetables give way to pods. Brassicas step aside for things that snap, char, pickle, and plate beautifully. For chefs who time their sourcing right, the shift from spring to summer is one of the most rewarding moments of the culinary calendar.

Beans rarely get top billing. They show up as a side, a backdrop, a supporting note beneath the protein. But that reputation undersells what the right variety can actually do when its form and application are truly considered. A flat Romano brings a richness to a braise that no slender pod can match. A Purple Wax Bean served barely cooked is a visual statement before it is ever a flavor one. Summer is when the full range of that possibility opens up; the variety available this season makes a strong case for giving beans the spotlight they deserve.

Our relationships with California farmers market growers make this kind of variety possible. Many of the bean varieties featured here are sourced locally during peak season, which matters increasingly to chefs building menus around where their ingredients come from, not just what they are. And for the months outside of peak, select varieties remain available year-round through our trusted network of regional suppliers, so the conversation around beans doesn't have to end when summer does. In this feature, each variety is profiled with its flavor, form, and sourcing so you have the full picture of what's growing locally and what's always within reach.



### Dragon Tongue Beans

Mild and waxy with a gentle nuttiness. Its flat-podded yellow and purple streaks are best preserved with minimal heat.

**Sourced From:** Two Peas in a Pod Farm



### Haricot Vert

Delicate, grassy, and subtly sweet with a satisfying snap. Slender, tender, and endlessly versatile across preparations.

**Sourced From:** Valdivia Farms, Two Peas in a Pod Farm, and Harry's Berries



### Romano Beans

Broad, flat, and built for low and slow cooking. Their sturdy, meaty texture soaks up aromatics and rewards patience in the pan.

**Sourced From:** Harry's Berries



### Yellow Romano Beans

Same meaty richness as its green counterpart. A golden, fuller bodied bean with savory depth that develops beautifully under heat.

**Sourced From:** Harry's Berries



### Yellow Wax Beans

Mild, buttery flavor profile that is less assertive than green beans, but holds its texture reliably across many cooking techniques.

**Sourced From:** Her Produce, McGrath Family Farms, and Dwelley Farms



### Purple Wax Beans

Earthy and waxy with a vivid purple pod that commands attention. Best showcased raw or with minimal heat to preserve its color.

**Sourced From:** McGrath Family Farms



### Blue Lake Beans

The reliable classic with a hearty green bean flavor and firm bite. Holds up beautifully across roasting, steaming, blanching, and braising.

**Sourced From:** Harry's Berries, Two Peas in a Pod, and Her Produce

### The Blister Effect

Blistering is one of the simplest ways to elevate any bean on your menu. Heat a cast iron skillet over high heat, add a thin layer of oil, and lay beans in a single layer without crowding the pan. Let them sit undisturbed until dark, blistered spots form, then toss and finish with garlic, lemon, or soy depending on your direction. Crisp, charred, and versatile across every variety featured here.



Summer has a way of making familiar ingredients feel new again. The right variety, sourced at the right time, can shift a bean from a background player to the reason a dish gets ordered twice. We are proud to carry these varieties and to work alongside the growers and suppliers who make them possible season after season. Availability varies by variety and market, and your Vesta sales representative is always the best place to start. Please reference the product codes in the index of this issue to explore what is available in your area.

# A TABLE FOR Everyone



At its core, Chefs to End Hunger was built on a simple idea: the foodservice industry has both the opportunity and the responsibility to do more with what it already has.

That belief turned into action in 2012, addressing a challenge many had accepted, perfectly good food going to waste. Instead of treating it as unavoidable, the program created a way to recover and redistribute surplus food to communities in need.

A big part of the program's success comes down to simplicity. Customers are given a straightforward way to turn excess product into impact, without disrupting their day-to-day operations. That ease of participation is what turns involvement into consistency.

It also creates space for something more. Partnerships with organizations like Capital Group and Wolfgang Puck Catering have helped spotlight the program through community events that not only raise awareness, but also directly support food donation efforts. These moments create opportunities for employees, partners, and local communities to engage with the mission in a more personal and meaningful way.

That same spirit was reflected during an Earth Day sustainability event hosted by Fox Studios, where conversations centered around food recovery, waste reduction, and the importance of creating practical solutions that make participation easy for operators. Events like these show that food recovery is not just about logistics, it is about building awareness, responsibility, and community impact.

No single piece stands alone. It's the connection between customers, distributors, nonprofit partners, and community that turns everyday operations into measurable impact.



# SUN'S OUT BUNS OUT

The bun sets the texture, the structure, even the tone.  
Get that right, and everything else follows.

There's a reason potato buns became the standard for classic American burgers. Soft, slightly sweet, and built to absorb juices without falling apart, they create that unmistakable backyard burger experience. **Martin's** delivers consistency at every level of service — from smashburgers on a flat top to fully loaded cheeseburgers moving through high-volume kitchens all summer long.

**Larder Baking Company** was built on the same philosophy that shaped their restaurants: thoughtful ingredients, strong technique, and products designed to support great food rather than overpower it. Their brioche burger bun is the result — rich without feeling heavy, soft while still holding structure. Built for burgers that lean seasonal and composed. Peak tomatoes, peppery greens, carefully sourced beef. Brioche can easily go too far. This one doesn't.

The same care carries into Larder's slider program. The dough stays delicate and buttery, but the smaller format shifts the energy entirely. Sliders create movement on a menu — shared plates, trios, bar programs, catering spreads. They invite variety and make summer service feel more relaxed and social. One format, endless builds, no drop in quality.

**Nisi's Craft Bakery** approaches bread from an artisan perspective rooted in fermentation and old-world tradition. Their pretzel bun starts with a long-fermented starter, developing the deep color and signature chew that make pretzel bread so distinctive. More texture, more structure, and just enough salt and malt to stand up to sharper cheeses, smoky sauces, and char off the grill. It changes how the burger eats — and that's exactly the point.



# cheese burger

*The best burgers are cheeseburgers and the best cheese for burgers will have bold flavor, excellent meltability, and a creaminess to compliment the perfect stack.*

Young or medium Cheddars, like **Hook's 1 Year** or **Fiscalini Farmstead's Smoked Cheddar**, offer a slightly sharp flavor with a nudge of complexity. Melting easily, these cheeses give over to a velvety texture without becoming greasy due to their higher moisture content and looser protein structures. The higher moisture content helps spread the fat and protein molecules as the moisture turns to steam during heating, which means no greasy separation.



Punch up hearty burgers heaped in bacon, onions, peppery mustard greens, or foraged fungi with blue cheeses like **Point Reyes Farmstead's Fennel Blue** or **Shaft's original 1 Year Blue**. Blue cheeses are great options for burgers with complimentary strong flavors. Their piquant, pungent profile adds sophisticated notes to complimentary bold flavors and their umami intensifies the savory meatiness of beef and other similar proteins. Crumbled atop a hot patty, blue cheeses soften into a sauce-like garnish.

Decadence defined is a burger layered in Brie. With an exceptionally high fat content and ultra creamy texture, Brie cheeses deliver a gooey, melty finish that encapsulate every nook and cranny of a burger. Notes of grassy butter, tangy crème fraiche, and earthy mushroom pair well with a variety of toppings while being mild enough to not overpower. **Marin French's 4 OZ and 8 OZ Triple Crème Bries** are excellent for portion control and **Cowgirl Creamery's Mt Tam** will truly elevate a burger to new heights.



# Oui, Croissant!

## French Bakery Craft, Built for Real Kitchens



A morning in Paris follows its own quiet ritual. Espresso, a marble-topped counter, and a croissant so perfectly laminated it leaves a trail of butter-flecked crumbs on the paper beneath it. Crisp at the edges, cloud-soft within, rich without being heavy. It's a small pleasure, but one built on serious technique. Most of us aren't waking up in Paris. Neither are our customers. But that doesn't mean the experience has to stay there.

Bridor and Le Coq were built on a straightforward premise: French-inspired bakery quality shouldn't require a dedicated pastry team to execute. The program draws on traditional methods like true lamination, slow fermentation, and clean-label recipes, then strips away the barriers that make scratch production impractical at scale. No proofing. No egg wash. Straight from freezer to oven, with results that hold up to the display case. For kitchens balancing labor, consistency, and speed, that's not a shortcut. That's the point.



The range is broad enough to anchor a program and flexible enough to fill gaps. Classics are covered: butter croissants, chocolate, almond, alongside savory options like ham and Swiss or spinach and ricotta that move well into lunch. Specialty formats like Kouign Amann and a deep mini pastry selection support catering trays and breakfast spreads, while puff pastry sheets open the door to broader kitchen creativity. The Paris café moment is closer than it looks. This is how you put it on the menu.



# INDEX

## COVER

PLEASE BE SURE TO CHECK WITH YOUR SALES REPRESENTATIVE OR CUSTOMER SERVICE ABOUT PRODUCT AVAILABILITY IN YOUR MARKET.

## 1-2 IN SEASON

00108	DRAGON TONGUE BEANS 10LB	00077	YELLOW WAX BEANS NO SORT 10LB
04797	HARICOT VERT CLEAN/TRIM 5/2LB	05949	YELLOW WAX BEANS 15LB
03352	HARICOT VERT CLEAN 5LB	00275	PURPLE WAX BEANS 10LB
00436	HARICOT VERT NO SORT 10LB	15795	BLUE LAKE BEANS LOCAL 10LB
00276	ROMANO BEANS 10LB	00068	BLUE LAKE BEANS 30LB CASE
29446	YELLOW ROMANO BEANS 8/1LB		

## 3 COMMUNITY MATTERS

For more information about Chefs to End Hunger, visit <https://www.chefsendhunger.org>

## 4 EDITOR'S PICKS

28234	MARTIN'S FAMOUS 4" POTATO BUN 5/12 CT	26973	LARDER BAKING CO EGG WASH BRIOCHE 48 CT
22150	MARTIN'S FAMOUS POTATO BUN 9/8 CT	18356	LARDER BAKING CO BRIOCHE 48/2.7 OZ
27409	MARTIN'S FAMOUS SLICED POTATO BUN 8 CT	27391	NISI'S CRAFT BAKERY PRETZEL SLIDER 5/12 CT

## 5 CURD NERD

15908	HOOK'S 1 YEAR CHEDDAR ~5 LB	12024	MARIN FRENCH TRIPLE CREME BRIE 6/8 OZ
17171	FISCALINI FARMSTEAD SMOKED CHEDDAR ~5 LB	12026	MARIN FRENCH LE PETITE CREME 6/4 OZ
27455	POINT REYES FENNEL BLUE ~6.5 LB	22404	COWGIRL CREAMERY MT TAM 12/7 OZ
08267	SHAFT'S ORIGINAL BLUE ~6 LB		

## 6 TRAVELOG

29113	BRIDOR MINI CROISSANT 225/.9 OZ	29253	LECOQ HAM & SWISS CHEESE CROISSANT 45/3 OZ
29254	BRIDOR PERFECT CROISSANT 80/2.8 OZ	29258	LECOQ SPINASH & RICOTTA CROISSANT 45/3 OZ
29252	BRIDOR CHOCOLATE CROISSANT 90/2.47 OZ	16510	LECOQ PUFF PASTRY HALF SHEET 16 CT
29274	BRIDOR ALMOND CROISSANT 60/3.4 OZ	05760	LECOQ PUFF PASTRY FULL SHEET 16 CT
29255	BRIDOR MINI CREAM CHEESE DANISH 80/1.6 OZ		
29257	BRIDOR MINI ASST FRUIT DANISH 100/1.41 OZ		