The Columbia greenmarket, sponsored by Columbia University and Barnard College in collaboration with the New York City Greenmarket program, is the city’s first university-sponsored farmer’s market and is open through Nov. 15.

As many as eight local farmers, some certified organic, bring freshly picked greens, seasonal vegetables, herbs, flowers and even freshly-baked breads to the Morningside Heights neighborhood every week.

Mako shark ragout with fresh lavender, West Indian-style stewed pumpkin with mustard greens, sautéed monkfish and fiddlehead fern were a few of the gourmet dishes prepared during Columbia’s bi-weekly cooking demonstration at the Columbia green market on 116th between Broadway and Claremont Ave.

“There are no recipes here,” said David Beggins, above, the assistant director for retail operations with Columbia’s dining services who hosts the demonstrations. “We want to give green market shoppers ideas on how to cook with the seasonal produce they buy each week.”

All produce used for the demonstrations is donated by the market’s eight vendors, among them a new fish monger. The seasonal produce is picked the day before the market opens each Thursday.

—Lauren Marshall