CAFÉ G

SEP 20 – SEP 24, 2013

Isabella Stewart Gardner's love for the medieval extended to literature as well as to art, and she was particularly devoted to the great Italian poet Dante Alighieri (1265-1321). Gardner was a member of the Dante Society and collected several rare copies of the *Divine Comedy,* including a manuscript of the poem written within a century of the author's death. She stored these precious books alongside a death mask of the poet in the 'Dante Case' in the museum's Long Gallery. The *Divine Comedy* describes Dante's journey through the three realms of the afterlife: Inferno (Hell), Purgatorio (Purgatory), and Paradiso (Heaven), as an allegory of the soul's journey towards God.

We hope you enjoy this special menu, inspired by Inferno. It features fiery hot peppers in a variety of different forms.

pan fried shishito peppers 8.
smoked sea salt

slow braised lamb sandwich 19.
guajillo chili aioli and broccoli rabe

crystallized ginger ice cream 8.
jalapeño and honey syrup

Before placing your order, please inform your server if a person in your party has a food allergy.

An 18% gratuity will be added to parties of 6 or more.

**Consuming raw or undercooked foods may cause an increased risk of foodborne illness.*

Museum members receive a 10% discount on food items

Chef de Cuisine Vito Mulin

FIRST PLATES

- summer taco with barbecued pork and avocado 8.
- house cured salmon with balsamic roasted onions 9.
- cotuit oysters with chive blossom mignonette 6.
- crispy smoked country paté 8.
- black olive and eggplant tapenade 7.
- farro salad with dried cherries 6.
- hickory smoked chicken drumsticks 7.

MAIN PLATES

local corn soup 9.
black forest ham and smoked paprika oil

pressed mortadella and gruyere sandwich 15.
hot mustard and cider pickled cucumbers

pan seared sea scallops 19.
chanterelles, roasted shallots and celery root

swiss chard, tomato, olive and gruyère quiche 14.
frisée and smoked bacon salad

greek style steak salad 18.
feta, cherry tomatoes and oregano

polenta milanese 16.
creamy mushrooms and house made ricotta

bell & evans chicken salad 16.
dried apricots, pistachio and potato crisps

eva's organic wild greens 12.
peaches, shaved parmesan and pink peppercorns

grilled flatbread pizza 15.
daily selection

roasted atlantic pollock 17.
corn, tomato, fava beans and bacon

BEER AND WINE

12 domaine bregeonette muscadet ☼	10.
12 rapido pinot grigio	9.
10 fuori strada grillo ☼	9.
08 tariquet ugni blanc / columbard	8.
10 olivier leflaive bourgogne 'les sétilles'	12.
11 domaine talmard chardonnay	10.
10 altos las hormigas malbec	11.
07 cune crianza tempranillo	11.
11 domaine jean david cotes du rhone ☼	9.
10 fuori strada sangiovese ☼	9.
11 cooper hill pinot noir	12.
NV cristalino brut cava	9.
bellini / mimosa	11.
smuttynose old brown dog ale	
stella artois / downeast cider	6.

SODA, JUICE AND WATER

cola / diet cola / ginger ale / root beer	2.5
orange soda / lemonade	
orange juice / cranberry juice	3.5
horchata	4.

LOOSE LEAF TEA AND COFFEE

iced black tea or coffee	3.5
hot tea	4.
coffee / decaffeinated coffee	3.5
cappuccino	4.5
espresso	3.