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.

**First Plates**

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

**Main Plates**

- local corn soup
- black forest ham and smoked paprika oil
- pressed mortadella and gruyère sandwich
- hot mustard and cider pickled cucumbers
- pan seared sea scallops
- chanterelles, roasted shallots and celery root
- swiss chard, tomato, olive and gruyère quiche
- frisée and smoked bacon salad
- greek style steak salad
- feta, cherry tomatoes and oregano
- polenta milanese
- creamy mushrooms and house made ricotta
- bell & evans chicken salad
- dried apricots, pistachio and potato crisps
- eva’s organic wild greens
- peaches, shaved parmesan and pink peppercorns
- grilled flatbread pizza
- daily selection
- roasted atlantic pollock
- corn, tomato, fava beans and bacon

**Beer and Wine**

- 8. 12 domaine bregeonnete muscadet
- 9. 12 rapido pinot grigio
- 10. 10 fuori strada grillo
- 8. 08 tiraiquet ugni blanc / colombard
- 7. 10 olivier leflaive bourgogne ‘les sétilles’
- 6. 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
- 11. NV cristalino brut cava
- bellini / mimosa
- 11. smutynose old brown dog ale
- stella artois / downeast cider
- 6. SODA, JUICE AND WATER

- 18. cola / diet cola / ginger ale / root beer
- 2.5 orange soda / lemonade
- 3.5 orange juice / cranberry juice
- horchata
- 4. LOOSE LEAF TEA AND COFFEE

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

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