



We hope you enjoy this flower-infused menu celebrating the dramatic *Hanging Nasturtiums* adorning the nearby courtyard. Isabella Stewart Gardner first draped the bright orange 20-foot-long nasturtium vines from the courtyard balustrades in the early years of the museum. We continue the tradition, seen exclusively at the Gardner, each spring.

In addition to their dramatic beauty, nasturtium blossoms were favored for culinary use in 17th-century Europe in Mediterranean-style cuisine, most traditionally used for salads, vinaigrettes, and as garnishes for food dishes, champagne and specialty drinks. This springtime *Edible Nasturtiums* menu celebrates the season, incorporating nasturtiums as a flavorful and colorful addition to The Gardner Café menu.

CARAMELIZED SEA SCALLOPS	\$15.00
<i>cantaloupe, radish, tarragon and nasturtium vinaigrette</i>	
MT. OLYMPUS PANNA COTTA	\$7.00
<i>kumquat jam, blood orange and nasturtium petals</i>	