



# August 3rd Tasting Dinner

**First Course:**  
Summer Minestrone

**Second Course:**  
Shrimp and guacamole tostada, topped with queso fresco and a spicy ranch drizzle.

**Third Course: (your choice)**  
Pan seared mahi mahi topped with a tuscan herb sauce.  
Served with roasted fingerling potatoes & market vegetables.

Garlic butter pork tenderloin medallions. Served with roasted fingerling potatoes & market vegetables.

From the Boot fresh cut fusilli pasta tossed in a basil pesto cream sauce, with portobello mushrooms, sun dried tomatoes & crumbled goat cheese.

**Fourth Course:**  
Homemade peach cobbler à la mode, with fresh whipped cream and caramel sauce.



\$35 per person  
Dine-in or preorder take out.  
215.542.0272