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# PYLOS

Rustic Greek Home Cooking

## ODE TO A GRECIAN SPRING: AN ARTICHOKE FEAST

**PRIX FIXE \$65.00** (including suitable paired wines)

*Unveiling our new spring offerings and in recognition of the upcoming season, PYLOS restaurant and consulting Chef and author Diane Kochilas, has created a five-course menu featuring rustic Greek home cooking focusing solely on the artichoke.*

*The special menu, with suitable paired wines, will cost \$65 and will be offered in addition to the regular menu the week of March 21st (the first week of Spring).*

**FOR RESERVATIONS, PLEASE CALL 212.473-0220**

PYLOS  
128 EAST 7TH STREET, NY, NY 10009  
WWW.PYLOSRESTAURANT.COM

## ODE TO A GRECIAN SPRING: AN ARTICHOKE FEAST **PRIX FIXE \$65.00**

(including suitable paired wines)

**Starter** of *Anginares Moussaka* -- Thinly Sliced Artichokes Baked with Greek Goat's Milk Cheese, Fresh Herbs and Caramelized Onions;

**First course** of *Anginares a la Polita me Garides* -- Artichokes Braised with Spring Vegetables and Large Shrimp, Served with a Creamy Lemon-Wine Sauce;

**Salad course** of *Omes Anginaroules Salata* -- Shaved Baby Artichoke Hearts Served with Cretan Graviera, Extra-Virgin Olive Oil, Herbs and Freshly Ground Black Pepper;

**Entrée** of *Aromatikes Anginares me Arni kai Tomata* -- Roasted Rack of Lamb served with Peloponesian Artichokes Braised with Tomatoes, Lemon, Cinnamon and Greek Brandy;

**Dessert**, Lemony crème brûlée with candied artichoke leaves.

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**WEEK OF MARCH 21st, 2004**