

PYLOS

Π Η Λ Ο Σ Rustic Greek Home Cooking



At PYLOS,
we are celebrating
New Year's Eve
in the traditional way,
with great food and great
wines to match,
in an atmosphere
that brims with
Greek hospitality
and all the warmth of home



128 East 7th Street, New York, NY 10009
Tel 212.473.0220 Fax 212.473.6433
info@pylosrestaurant.com www.pylosrestaurant.com



*Happy
New Year*



Join us for a four course
tasting menu created by
PYLOS
Consulting Chef and Author,
Diane Kochilas

Prix Fixe \$ 75.00



Saturday, 31 of December 2011

Seating starts at 9:30 p.m.



For reservations, please call
212.473.0220



Htenia se kroysta apo manitaria portsini
me fava kai ladi troufas
**Sea scallops in porcini mushroom
crust served with fava purée scented
with white truffle oil**

- Or -

Heimoniatiiki salata apo fresko spanaki,
marathoriza, karydia, rodi, kai feta.
Servirismeni me elliniki vinaigrette
**Fresh California spinach salad with
fennel, walnuts, pomegranate and
crumbled feta**



Astakos apo tin Maine, me saltsa estragon
**Half Maine lobster baked in a
tarragon sauce**



Carne arniou me krousta apo myrodika
**Herb crusted rack of lamb served
with porcini and garlic flavored
mashed potatoes**



Achladi, elafros vrasmeno se kokkino kراسي
**Pear poached in red wine served
with a reduced red wine sauce**



Ta mesanychta tha tsougrisoume me
elliniko afrodes kراسي
**A midnight toast with a glass of
Greek sparkling wine**

