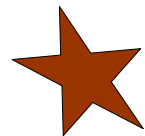


# PYLOS

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 7<sup>th</sup> Street, New York, NY 10009  
Tel 212.473.0220 Fax 212.473.6433  
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*Happy  
New Year*



Join us at PYLOS  
for a  
five course tasting menu

Prix Fixe \$ 80.00



Sunday, 31st of December 2017

Seating starts at 9:30 p.m.



For reservations, please call  
**212.473.0220**



Soupa apo kastana, garides kai  
ligo Metaxa  
**Chestnut-shrimp soup spiked with  
Metaxa brandy**



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 -

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

