

PYLOS

Π Η Λ Ο Σ Rustic Greek Home Cooking

Thanksgiving,
the quintessential
American holiday,
is also a mirror
of the American melting pot.



PYLOS
is preparing
a *Greek-inspired*
Thanksgiving feast,
with a menu of traditional
and contemporary Greek dishes
that derive from
New World ingredients.

Join us for a Greek-inspired Thanksgiving Dinner

Created by PYLOS
Consulting Chef and Author,
Diane Kochilas

Prix Fixe \$ 40.00

Thursday, 26 of November 2009

For reservations, please call
212.473.0220

Seating Hours: 2:00, 4:30, 7:00

128 East 7th Street, New York, NY 10009

Tel 212.473.0220 Fax 212.473.6433

info@pylosrestaurant.com www.pylosrestaurant.com

Soup

Kolokytho soupa me garides kai kroko
Pumpkin shrimp bisque soup with Kozani red saffron
and Metaxa brandy

First Course

Garides ouzo

Large shrimp cooked in a light ouzo and tomato
cream sauce

- Or -

**Salata me roka, rodi, xismeni graviera kai
pasatempo kabourdismeno me elaiolado**
Baby arugula salad with olive-oil-toasted pumpkin
seeds, pomegranate and shaved graviera cheese

Main Course

**Psiti galopoula marinarismeni me thymarisio
meli kai portokali**

Roasted breast of turkey glazed with thyme honey
and orange

- Or -

Solomos stin schara me portokali kai meli
Honey-orange glazed grilled salmon

Sides

**Gemisi apo agrio rizi, karydia, karameliasmena
prassa kai stafides**

Wild rice and basmati stuffing with caramelized leeks,
raisin and walnuts

Kerkireikes tyganites glykopatates

Corfu-style fried sweet potatoes drizzled with Greek
honey

Komposta apo apoxiramaena frouta kai kрана
Homemade cranberry-dried fruit compote

Dessert

Siropiasta

Assortment of Greek phyllo pastry desserts

- Or -

Napoleon me mousse yiaourtiou me moura
Crisp phyllo Napoleon filled with yogurt and mulled
cranberries mousse and candied orange