

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, 24 of November 2011

**For reservations, please call
212.473.0220**

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

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Soup

Kolokythosoupa me meli, moscocarido kai strangisto yiaourti

Acorn and butternut squash soup with honey, nutmeg and Greek yogurt

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 gemisti me kima, stafides, koukounari kai kastana, glasarismeno me rodi, ouzo, kai portokali

Roasted turkey breast stuffed with classic Greek chestnut-pine-nut-raisin-ground meat, glazed with pomegranate, ouzo, and orange

- Or -

Solomos marinarismenos me meli kai portokali

Honey-orange marinated grilled salmon

Sides

Agrio rizi kai basmati me caramelomena prasa, karydia kai stafides

Wild and basmati rice with caramelized leeks, walnuts and raisins

Glykopatates sto tigani, opos tis kanoun stin Kerkira, me meli

Corfu style fried sweet potatoes drizzled with Greek honey

Spitiki composta me krana kai alla moura

Homemade cranberry sauce

Dessert

Napoleon me mousse apo vissino kai yiaourti

Crisp phyllo napoleon layered with Greek yogurt and sour-cherry mousse