

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 Four Course Thanksgiving Dinner

Prix Fixe \$ 60.00

Thursday, 24 of November 2016

**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

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
- Or -

«Mouzo»

PYLOS' chocolate mousse spiked with ouzo