

PYLOS

Π Η Λ Ο Σ Rustic Greek Home Cooking



VALENTINE DINNER

Sunday, 14 of February 2010



A tasting menu created by PYLOS Consulting Chef and Author, Diane Kochilas

Prix Fixe \$ 45.00 - Seating hours: 5:00, 7:00, 9:00 p.m.

The Greeks, who gave the world Eros and Aphrodite, know a thing or two about love. The myths are filled with love stories, but in real life the practical matters, too. Ever-wise, the Greeks say that "hungry bears don't dance," an euphemism for the need to be sated first with good food before attempting to be sated otherwise!

On Valentine's day here at PYLOS we're offering up a "prix fixe" menu of sensual foods sure to appeal to every...appetite.

Appetizer (choice of)

Garides ouzo

Large shrimp cooked in a light ouzo and tomato cream sauce

Anginares moussaka

Artichoke heart moussaka, layered with caramelized onions, herbs and three Greek cheeses béchamel sauce (meatless)

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 vinaigrette

Main Course (choice of)

Agrio lavraki sotarismeno, me saltsa estragon. Servirismeno me spanaki

Sautéed wild stripe bass blanketed in a velvety tarragon sauce over a bed of fresh steamed spinach

Paidakia galaktos me manitaria portsini kai skordato poure

Baby lamb chops served with porcini and garlic flavored mashed potatoes

Dessert

Napoleon me mousse apo vissino kai yiaourti

Crisp phyllo Napoleon layered with Greek yogurt and sour-cherry

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