

# PYLOS

Π Η Λ Ο Σ Rustic Greek Home Cooking



## VALENTINE DINNER

Tuesday, 14 of February 2012



**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.

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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.

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### **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)**

Heimoniatiki 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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