



VALENTINE DINNER Wednesday, 14 of February 2018



Prix Fixe \$50.00 - 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) 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

Kotopoulo gemisto me stafides, dendrolivano thymari kai kasseri Organic boned chicken farci with raisins, rosemary, thyme and greek kasseri cheese, served with briam (zucchini, eggplant, potato)

Brizola

16 ounces aged prime new york cut sirloin steak, served with greek yiayia's fried potatoes and sautéed spinash

Dessert

Napoleon me mousse apo vissino kai yiaourti Crisp phyllo Napoleon layered with Greek yogurt and sour-cherry Christos' towering galaktobourekakia Delectable buttery phyllo triangles filled with greek custard and drizzled with cinnamon and greek mountain honey