



Dear Friends,

Syracuse University's Thai Society, The Tong-Ngork Family, Bangkok Thai Restaurant, and Lemon Grass Restaurant cordially invite you to join us for a benefit dinner in support of the tragic flooding disaster in Thailand.

The event will be held at The Lemon Grass Restaurant on the 4th of December at 4:30 PM, and will feature a three course meal including beverages. A minimum donation of \$100 per person is kindly requested. All of the proceeds will go to the Chaipattana Foundation, a charity foundation dedicated to providing relief to those affected by the flood.

If you choose to make a donation, please make checks payable to Royal Thai Consulate General and include in the Memo: Chaipattana Foundation (Flood Relief). Lemongrass will also be accepting credit card donations for the Foundation.

Please call Alison Luchsinger at Lemon Grass (315-475-1111) to RSVP with donation by Saturday, November 26th. For more information, please feel free to call Lemon Grass.

We appreciate your consideration.

Sincerely,

Syracuse University's Thai Society, The Tong-Ngork Family, Bangkok Thai Restaurant, and Lemon Grass Restaurant

Appetizer Course

Grilled Eggplant**

Grilled and rolled. Green house baby eggplant, crisped "Berkshire" bacon.
Double roasted pepper sauce, micro radish, olive oil and herb oil.
Vegetarian served without bacon.

Chicken Curry Puffs

Minced chicken sauteed with Madras curry, potato, onion, garlic and ginger, baked in pastry puff.

Steaky Bacon

Niman Ranch center cut organic pork belly roasted at 700 °F to render the fat, slow cooked with all-spice and herbs. Chili and fresh garlic vinaigrette accompanied by sweet fried buns.

Roasted Beet & Goat Cheese Salad

Lively Run Goat Cheese, roasted assorted baby beets from Fabius Farm, slaw of Lafayette granny smith apples, braised white raisins, toasted hazelnuts, and olive oil.
Served with a homemade Greek yogurt, honey, and tarragon vinaigrette.

Orange Ricotta Salata Salad

Sliced seasonal orange, olive oil, toasted pine nuts, shaved fennel and mache.

Entrée Course

Mussamund Curry with Short Ribs

Classic Thai curry with fresh tamarind jus, fingerling potatoes, shredded fresh ginger, cashew nuts with slowly roasted boneless short ribs.

Shrimp Prig Pow**

Sautéed roasted chili jam, garlic, Italian long hot peppers, cinnamon basil.

Chili Tamarind Grouper**

Batter fried grouper served with our best selling Chili Tamarind and apple vinegar sauce topped with crispy kale.

Thai Duck a l'Orange

Our Famous Long Island Duck roasted to crisp glazed with an orange tamarind and garlic sauce.

Panaeng Pork**

Braised pork served with fresh pineapple, dried figs, chili peppers, sweet peppers, butternut squash and cinnamon basil in a panaeng curry sauce.

Dessert Course

A variety of Lemon Grass' famous desserts.

Menu Subject To Change