

Welcome to the Iowa Culinary Institute 2020 Fall Gourmet Dinner Series

Please note our policies for your safety during the COVID-19 recovery period

The Iowa Culinary Institute is excited to announce our 2020 Fall Gourmet Dinner Series. Our dinners are intended to introduce our culinary students to ethnic ingredients, spices, and products, while designing meals for the American palate. These are elegant evenings of candlelight, soft live music (flute and classical guitar), and gourmet food paired with fine wines. Although there is no dress code for ICI dinners, **we suggest business or cocktail attire.**

The Iowa Culinary Institute is committed to the Iowa Hospitality Promise in partnership with the Iowa Restaurant Association and health officials across the State. Iowa restaurant and bar owners and managers make the Iowa Hospitality Promise commitments to earn this endorsement during the COVID-19 recovery period. When customers see this endorsement, they can be confident the establishment is taking the necessary steps to protect their employees and customers and is committed to playing a leadership role in protecting our communities.

All tables will be properly socially-distanced and will follow COVID-19 guidelines.

The safety of ICI students, chefs, and our guests is always our top priority.

- If you have been exposed to COVID-19 recently or have symptoms of COVID-19 (including a fever, cough, or shortness of breath), please help us keep everyone safe by staying home.
- All ICI guests are **required** to wear masks while in our building or on our grounds, with the exception of while they are seated at their assigned tables. Patrons and their guests who do not have a mask will be furnished one for the evening.
- Upon arrival, guests will check in and then be escorted to their assigned table.
- Based on each individual reservation **and seating requests**, tables will be set for only the number of people in that party, from 2-6 guests per table, and will be spaced to allow for sufficient social distancing between each table. Guests will be seated only with the other guests in their party, **up to a maximum of 6**. We are unable to seat larger parties at this time.
- Hand sanitizer will be available upon entry and exit to our building/grounds.
- All chefs and students preparing food and serving guests will wear masks and gloves. Our sanitizing and disinfecting protocols follow all recommended guidelines of DMACC, Polk County and Iowa Departments of Health, and the Iowa Department of Inspections and Appeals (food and consumer safety.)

All dinners will begin at 6:30 PM and be held in the **atrium** of the ICI, located in Building 7 on the DMACC Ankeny campus; upon check-in, you will be escorted to your table and served a glass of Champagne or sparkling wine. **Doors will open for seating at 6:15 PM.**

Themed gourmet dinners are **\$120 per person (\$40 per person is tax-deductible and will be credited towards membership in the ICI Chef's Toque Society)**. Please read the last three pages for further information, including an important update for all current Toque members.

Reservations are required and are limited for each event. If you wish to be seated with other guests who are reserving separately, please provide their names beside that particular dinner date. Please e-mail your reservation request to Denise Moore at ici@dmacc.edu. You may also call her at 515-964-6655. You will receive confirmation and payment information* via e-mail, unless you do not have e-mail access; in that case, we will contact you by phone. **Dinner reservations will not be held without payment.**

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*(At this time, we are only accepting debit/credit card payments (MasterCard, Visa, Discover and American Express). The link will be included in the e-mail confirmation.)

Please be sure to include the date of the requested dinner/s and the number of tickets for each, as well as the following information:

Name _____

Address _____

Telephone Number _____ Cell Home Business (Please circle the one that is applicable)

*E-mail Address: _____

All dinners are on Thursday evening with the exception of the re-scheduled Fleur de Lys Gala, which will be on Saturday. For this season, we will provide your dessert, a paired beverage and coffee as a take-out course at the end of the meal for you to enjoy at home.

____ September 10, 2020 - **Fleming’s Prime Steakhouse Dinner at the ICI** with Executive Chef Owner/Partner Matt Drennan, ICI graduate and French culinary intern. 100% of the ticket cost will be considered as credit for the ICI Toque Society, although **no tax-deductible credit will be given.** ***Weather permitting, this event will be held on the ICI patio***

____ September 17, 2020 - **Atlantic Coastal** - Enjoy regional foods along America’s Eastern Seaboard, from New England to Florida.

Sold Out October 1, 2020 - **Atlantic Coastal** - Enjoy regional foods along America’s Eastern Seaboard, from New England to Florida.

____ October 8, 2020 - **Atlantic Coastal** - Enjoy regional foods along America’s Eastern Seaboard, from New England to Florida.

____ October 15, 2020 - **India** - Discover the flavors of the sub-continent and its diverse regional dishes.

____ October 22, 2020 - **India** - Discover the flavors of the sub-continent and its diverse regional dishes.

____ October 29, 2020 - **Greece** - Travel to the sunny Mediterranean for cuisine inspired by the sun and the sea.

____ November 7, 2020 (**Saturday**) - **SPECIAL EVENT “Virtual” Fleur de Lys Gala** - The Gala (re-scheduled from its original date in April) will consist of an Online Silent Auction, and then, a “Take and Bake” Virtual Dinner; all designed for you to enjoy in the safety and comfort of your own home. In order to encourage our donors and patrons to participate in this year’s re-imagined event, we will hold the Silent Auction portion of the Gala as an **online only** event, which will take place during the week prior to the Virtual Take and Bake Dinner. The silent auction items purchased at the online auction will be available for pickup when you pick up your food and wine. The Take and Bake Virtual Dinner will take place on Saturday, November 7 from 6:00-9:00 PM. Guests are invited to enjoy their delicious Take and Bake dinner, dessert, and associated beverages from home while enjoying creative and informative online programming streamed from the Iowa Culinary Institute. The Take and Bake Dinner will be prepared and packaged to minimize in-home preparation and re-heating time, and will be available for guest pick-up at a designated date and time. Our utmost goal for this year’s Virtual Fleur de Lys Gala is to continue to celebrate the spirit of the 35th Anniversary of the French Chef Exchange while maintaining guest, student, and staff safety. This dinner will be **\$150** per person (with a tax-deductible portion of **\$100** per person). If you

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already had a reservation for this event in April and wish to cancel, please let Denise know. If you did not have a reservation but wish to attend virtually in November, please submit your request.

Our Live Auction will still be held in the spring, so you'll have an opportunity to bid on some very exciting packages—and we have our fingers crossed that we will be able to hold the April Gala at the ICI. The proceeds of this French gourmet dinner (with paired wines) and auction go to support our exchange, which provides scholarships for our top eight graduates to travel to France every May and do culinary internships with our French chefs in the St-Etienne region.

___ November 19, 2020 - **Greece** - Travel to the sunny Mediterranean for cuisine inspired by the sun and the sea.

___ December 3, 2020 - **Greece** - Travel to the sunny Mediterranean for cuisine inspired by the sun and the sea.

Since our dinners are part of a classroom experience, we are only able to make changes based on MEDICAL allergies or religious restrictions. If you or your guests need a gluten-free meal or any other special dietary restriction, please let us know when you make your reservation; however, due to the nature of certain meals or dishes, we may not be able to accommodate your request. If you have questions, please feel free to contact us.

You will receive a courtesy reminder via e-mail one week prior to every dinner that you purchase. If you do not have e-mail access, please indicate that we will need to contact you via telephone.

We understand that life is unpredictable. Due to unforeseen circumstances, guests may need to cancel their reservations. Since we order products specifically for each dinner, we do ask for a 72-hour cancellation notice prior to your dinner date. Refunds will not be issued for cancellations received fewer than 72-hours advance notice from the dinner date. You will still receive the appropriate tax-deductible portion of the ticket price.

Please notify your guests that they may receive our Gourmet Dinner Series letter by completing the information listed on our website - [ICI Gourmet Dinners](#)

ICI Chef's Toque Society

We value your loyalty as a member of the ICI Chef Toque's Society, so at this time, due to the COVID-19 outbreak, your benefits for 2021 will be the determined based on your giving level for 2019 PLUS any donations you might make in 2020. You will receive credit for that level in the 2021 ICI booklet.

This year, we will offer membership into the Chef's Toque Society at six levels, with benefits described below (benefits listed are for those who become members between **January 1 and December 31, 2020**). Because Toque membership is not confirmed until January, member benefits begin **after** 2021 Spring Gourmet Dinner reservations are taken; therefore, member benefits begin with 2021 Fall reservations.

Titanium Toques -- \$25,000+ contribution

- Receive a special Titanium Toque pin
- Have all privileges listed below for Diamond Toques **PLUS**
- Attend a gourmet dinner of your choice with 6 guests at your own table. Your 8 tickets will be paid by the ICI.

Diamond Toques -- \$10,000 - \$24,999 contribution

- Receive a Diamond Toque pin
- Have all privileges listed below for Platinum Toques **PLUS**
- Be guaranteed a table at all dinners of your choice for the Fall 2021 - Spring 2022 Gourmet Dinner Series*
- Attend a gourmet dinner of your choice with 4 guests (may include a French Chef Dinner) and be seated with DMACC President Rob Denson and his wife Pat. Your 6 tickets will be paid by the ICI.

*Based on availability after Titanium Toques

Platinum Toques -- \$5,000 - \$9,999 contribution

- Receive a Platinum Toque pin
- Have all privileges listed below for Gold Toques **PLUS**
- Be guaranteed 6 reservations at the dinner of your choice
- Have first chance to reserve 4 places for the 2021 Fleming's Dinner *
- Have a chance to reserve 4 places for the 2022 French Chefs' Dinner*
- Have a chance to reserve 4 places for the 2022 Annual Culinary Tour of France *
- Receive free knife sharpening 2 times per year

* Based on availability after Titanium and Diamond Toques

Gold Toques -- \$2,500 - \$4,999 contribution

- Receive a Gold Toque pin
- Have all privileges listed below for Silver Toques **PLUS**
- Receive an invitation to join ICI students, faculty and the French Chefs on the Annual Culinary Trip (previous trips have included visits to Chicago, Las Vegas, New Orleans, and Charleston)*
- Receive an invitation to the Annual DMACC World Food Prize Dinner, TBA (October 2021 -- NOT open to the public)*
- Receive free knife sharpening 1 time per year

* Based on availability after Titanium, Diamond and Platinum Toques

Silver Toques -- \$1,000 - \$2,499 contribution

- Receive a Silver Toque pin
- Have all privileges listed below for Bronze Toques **PLUS**
- Be guaranteed 4 reservations at the dinner of your choice
- Have a chance to reserve 2 places for the 2021 Fleming's Dinner *
- Have a chance to reserve 2 places for the 2022 French Chefs' Dinner
- ***Receive advance notice of the fall and spring gourmet dinner schedule**

* Based on availability after Titanium, Diamond, Platinum and Gold Toques

Bronze Toques -- \$500 - \$999 contribution (updated for 2019 membership)

- Receive a Bronze Toque pin
- Receive recognition in the bi-annual edition of the *ICI Experience* booklet
- Have a chance to reserve 2 places for the 2022 Annual Culinary Tour of France *

* Based on availability after Titanium, Diamond, Platinum, Gold, and Silver Toques

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In order to achieve membership at any given level, contributions may be made online at [ICI Toque Society](#) or by mailing your check to the DMACC Foundation at 2006 S. Ankeny Blvd., Building 22 / Ankeny, IA 50023, with your designated amount and a note stating that the money is for your contribution to the ICI Chef's Toque Society. You may also attain a membership level through ticket purchases. For example, the purchase of 20 gourmet dinner tickets will generate a gift of \$800 (each dinner ticket has a \$40 tax-deductible portion) to our French Chef Exchange Program, making you eligible for Bronze Toque membership. Your donation of items for our annual Silent Auction, including goods or services, will also be considered for membership, based on the value. **Purchases of goods or services will be valued at the tax-deductible amount only.** Donations to Lori Dowie Reeser's memorial garden and /or scholarship fund or to the Maura G. Nelson Scholarship Fund may be used for Toque Society credit, as well.

Corporate memberships are not available for the ICI Chef's Toque Society; however, corporate donors at \$5,000+ will be featured with a complimentary ad in the *ICI Experience* bi-annual publication. Corporate donations may not be used for individual ICI Chef's Toque Society membership.

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