

ICI Bistro

All meals come with a choice of soup or salad, one side option, beverage and a dessert

Appetizer salads or Soup of the Day

Caesar salad | *romaine, classic Caesar dressing, Parmesan cheese, croutons*
Caprese salad | *heirloom tomatoes, basil, mozzarella, balsamic reduction*
Mango avocado salad | *diced mango, avocado, red onion, cherry tomato, basil*

Soup of the day

Sandwiches

Club | *turkey, ham, bacon, cheddar, swiss on white bread*
Grilled cheese | *chicken, pear, brie, prosciutto*
Beef and sharp cheddar | *beef and cheddar on ciabatta with onion jam*
Cuban chicken | *grilled chicken with ham, swiss, lettuce, and Dijon on ciabatta*

Entrées

Shrimp scampi | *linguini with seasoned shrimp in a butter sauce, lemon zest, parmesan*
Pork chop | *grilled, served with a spiced apple chutney*
Rice bowl | *Korean rice bowl with assorted vegetables*

Sides

Fried brussels sprouts
Asparagus
House chips
Vegetable rice

Weekly buffet themes

Middle Eastern | October 13-15
BBQ | October 20-22
Oktoberfest | October 27-29



IOWA CULINARY INSTITUTE®
at DES MOINES AREA COMMUNITY COLLEGE

The Iowa Culinary Institute prides itself on providing students with the highest quality educational experience possible. The ICI Bistro is, first and foremost, a classroom in which every part of the guest's dining experience is provided by the students. We, as culinary educators, believe that our students will be well-equipped to support the workforce locally and beyond if our kitchen focuses on the foundations that are paramount to the industry: safety, professionalism, hospitality, teamwork, and consistency.

Consumer Advisory:

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain conditions.