



Bistro

January 30 – February 16, 2024

Entrées: \$15.00

All entrées served with your choice of starter and dessert.

Entrées

Pork Katsu Ramen

Pork loin, mushrooms,
soy egg*, seaweed, garlic oil

Vegetable Wellington

Creamed corn, smoked kimchi,
asparagus, butternut squash purée

Duck Nuggets

Hash brown sticks, red pepper ketchup

Rock & Roll Eggplant Sushi

Eggplant, sweet potato, rice,
red sambal sauce, avocado

Veal Tenderloin*

Dehydrated kimchi crust, parsnip purée,
leeks, cauliflower, miso sauce

Clam Pasta

Spaghetti, white wine sauce, clams,
capers

Lamb*

Lamb chop, teriyaki sauce, apple kimchi,
broccolini

Cabbage Wrapped Halibut*

Cucumber ribbons, tomato gel,
cucumber foam

Starters

Beet Hummus

Pita bread, beet hummus, goat cheese,
hot honey

Loaded Baked Potato Soup

Potato soup, bacon bits, cheese,
green onions

House Salad

Spring mix, croutons, shaved parmesan,
parmesan dressing

Menu subject to change





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.*