

Bistro

Entrées: \$15.00

All entrées served with your choice of starter, beverage, and dessert

<u>Entrées</u>

Zucchini Noodle Pasta

Zucchini pasta, pine nuts, tomato pesto, basil, mint *Contains tree nuts*

Oxtail Pot Roast

Jerk oxtail, wild rice, fried plantain chips

Lobster Manicotti

Manicotti, lobster, mushroom cream sauce *Contains shellfish*

Stuffed Hindquarters

Chicken hindquarter, mushrooms, onions, ginger, red pepper, cabbage salad, sweet eel sauce *Contains mushrooms*

Mahi Mahi

Mahi mahi, arugula, pickled red onion, horseradish aioli *Contains seafood*

Bao Buns

Pork belly, pickled carrots, daikon

Veal Tenderloin *

Veal tenderloin, fried potato disk, béarnaise

Shrimp Tempura

Shrimp, eggplant, sweet potato, broccoli, white rice, soft boiled egg *Contains shellfish*

<u>Starters</u>

Broccoli Cheddar Soup

Broccoli, cheese, bacon

Spinach Artichoke Dip

Artichokes, spinach, cheese

Apple Wonton Salad

Apples, wonton strips, arugula

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.