



Bistro

Entrées: \$15.00

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

Entrées

Turbot au Champagne

Seared turbot topped with Champagne sauce

Béarnaise Beef *

Grilled beef tenderloin with béarnaise sauce

Gluten free

Aglie e Olio

Spaghetti with garlic, olive oil, chili flakes

Vegetarian

Lobster Ravioli

Three-cheese ravioli with lobster tail

Contains shellfish

Duck Leg Roulade

Stuffed duck leg with mushroom sauce

California Roll *

Cucumber, avocado, and cream cheese roll
topped with tuna

Gluten free

Pork Chop

Grilled pork chop with shiitake sauce and
gnocchi

De Burgo Mushroom Flatbread

Flatbread topped with de Burgo sauce and
Gruyère

Starters

Corn Chowder

Creamy chowder with sweet corn, potato,
and bacon

Persimmon Pomegranate Salad

Mixed greens with persimmon,
pomegranate, and passion fruit dressing

Korean Deviled Eggs

Deviled eggs with cucumber kimchi

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.*