

# **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* 

## Aglio 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

# <u>Starters</u>

#### **Corn Chowder**

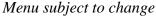
Creamy chowder with sweet corn, potato, and bacon

## **Persimmon Pomegranate Salad**

Mixed greens with persimmon, pomegranate, and passion fruit dressing

## **Korean Deviled Eggs**

Deviled eggs with cucumber kimchi







The lowa 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.