



Bistro

Entrées: \$15.00

All entrées served with your choice of soup or salad, one side dish and a dessert

Entrées

Kimchi Risotto and Scallops

Contains shellfish

Kimchi-flavored risotto, scallops

Orange Duck Breast*

Duck breast, orange sauce, vegetable medley

Bourbon Pork

Bone-in, bourbon-glazed pork chop, brown butter miso sauce, sweet potatoes, bok choy

Beef Tenderloin*

Grilled filet mignon, burgundy sauce, potato, broccolini

Lobster Thermidor

Contains shellfish

Poached lobster tail, harissa sauce, cheddar bay biscuits

Korean Fried Chicken

Crispy chicken, gochujang sauce, spicy slaw

Poblano Wellington

Charred poblano pepper, black bean Mexican street corn, mole rojo

Barramundi

Contains nuts

Barramundi, peanut broth, bok choy, chili, bacon

Starters

Orange Blueberry Salad

Smoked Chili

Boursin Arancini

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.*