



Bistro

Cost: \$18.00

All entrées served with your choice of beverage, soup or salad, and dessert
Menu subject to change

Soup or Salad

Pear and Arugula Salad

Roasted walnut, gorgonzola,
honey mustard vinaigrette
Contains tree nuts, dairy

Fire Roasted Corn and Poblano Chowder

Creamy warm spiced chowder with corn,
poblano and potato
Contains dairy

Buffet Themes

November 18-20: A Southern Thanksgiving

December 2-4: Southeast Asia

December 9-11: South America

Entrées

Cajun Shrimp Bowl *

Fluffy spiced rice with pepper, onion, tomato
Contains shellfish

Green Goddess Crispy Chicken Wrap

Crispy chicken, lettuce, tomato, avocado,
green goddess dressing, steak fries
Contains dairy, gluten

Herb Crusted Lamb Chops *

Honey lemon-glazed carrot, mashed potato
Contains dairy

Fire-Grilled Red Snapper *

Grilled savory spice-rubbed filet,
sweet bell pepper medley, mango, corn,
onion, edamame
Contains fish, soy

Wild Mushroom & Spinach Risotto

Creamy spinach risotto, chanterelles,
baby bellas
Vegetarian

Voluntary gratuities are appreciated and help support student learning experiences, including educational meals, trips, and events for ICI students. Please note that gratuities are not distributed to individual students or staff.

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.***

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.