

Bistro

Entrées: \$15.00

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

Starters

Jalapeno Popper Soup

Strawberry Spinach Salad *Gluten free*

Fried Calamari with Lemon Dill Aioli

Entrées

King Oyster Mushrooms

Carrots, radish, sweet potato, soy broth Contains soy & sesame Vegetarian, gluten free

Ricotta Gnocchi

Pistachio pesto Contains nuts Vegetarian

Quail with Mushroom Risotto

Charred fennel *Gluten free*

Sea Bream

Slaw, carrot purée, lemon velouté

Filet Mignon *

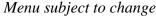
Potato purée, Steak Diane sauce *Gluten free*

Grilled Lobster Tail *

Beurre blanc, Mediterranean couscous *Contains shellfish*

Hot Honey Aioli Chicken Sandwich

Fried chicken, sweet potato fries







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.