



Bistro

Cost: \$17.00

All entrées served with your choice of beverage, soup or salad, and dessert

Menu subject to change

Soup or Salad

Sweet Potato Soup

Crème fraîche, cumin, crispy chickpeas

Autumn Salad

Arugula, parmesan, lentils,
roasted sweet potato, red onion maple
vinaigrette

Gluten free, vegetarian

Buffet Themes

Oct 22-24: Southern BBQ

Oct 29-31: Mexican

Nov 5-7: Greek

Entrées

NY Strip Steak and Frites *

Cognac peppercorn sauce

Shrimp and Butternut Squash Fried Rice

Soy caramel, crispy garlic

Contains shellfish

Chicken Cordon Bleu

Mashed potatoes, roasted cauliflower and
broccoli, mushroom sauce

Wild Mushroom Fettuccine Alfredo

Parmesan cream, chive

Vegetarian

Fried Cod Fish Tacos

White corn tortilla, spicy slaw, chips & salsa

Artisan Grilled Cheese and Roasted Tomato Bisque

Fontina cheese, sourdough, fresh herbs

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.