



Bistro

Cost: \$17.00

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

Menu subject to change

Appetizer

Shaved Brussels Sprout and Arugula Salad

Almond, parmesan, lemon, bacon

Contains nuts

Gluten free

Creamy Tuscan Chicken Soup

Orzo pasta, sun dried tomato, basil

Zucchini Fries

Parmesan, garlic confit lemon aioli

Entrées

Beet Gnocchi

Roasted root vegetables, spinach, whipped goat cheese

Vegetarian

Squid Ink Pasta

Charred octopus, white wine sauce, tomato, fennel

Contains shellfish

Pork Belly Banh Mi

Ciabbata, pickled veggies, sriracha aioli, fries

Coconut Curry Mussels

Saffron, curry paste, grilled naan bread

Grilled Beef Tenderloin *

Marinated mushroom salad, grilled asparagus, root beer demi-glace

Seared Chicken Roulade

Parmesan herb butter, spring vegetables, madeira jus

Sea Bass En Papillote *

Miso butter, baby bok choy,

Japanese eggplant

Gluten free

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.