



## 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.*