



Bistro

Entrées: \$17.00

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

Starters

Spinach Artichoke Dip

Citrus Avocado Pistachio Salad

Contains nuts

Gluten free

Sundried Tomato Bisque

Gluten free

Entrées

Duck a l'Orange

Roasted beets, apple fennel slaw

Gluten free

Mahi Mahi

Green beans, mango sauce

Gluten free

Scallops

Potato pancakes, broccolini,
champagne cream

Contains shellfish

Chicken Club

Avocado aioli, bacon, honey mustard slaw,
french fries

Spring Pea Mushroom Risotto

Grilled shrimp, Parmesan

Gluten free

Contains shellfish

Japanese Curry

Tofu, carrots, udon noodles

Beef Tenderloin*

Sweet potato purée, Swiss chard,
red wine reduction

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.