



Bistro

Cost: \$17.00

All entrées served with your choice of beverage, soup or salad, and dessert
Menu subject to change

Soup or Salad

Tom Yum Soup

Contains shellfish

Burrata Salad, Spinach, Tomato, Balsamic Dressing

Gluten free

Oysters Rockefeller, Creamy Spinach, Parmesan

Contains shellfish

Entrées

Beef Tenderloin *

Mushroom arancini, asparagus, red wine demi

Rack of Lamb *

Garlic mint couscous, onion and bell pepper gravy

Seared Scallop *

Corn purée, leek, basil, rosé sauce

Contains shellfish

Gluten free

Grilled Swordfish *

Tomato relish, gremolata, sweet potato croquette

Ricotta Tortellini

Spinach, sundried tomato, vegetable mornay

Vegetarian

Grilled Chicken

Mashed potato, carrot, lemon garlic sauce

Gluten free

Reuben Sandwich

Swiss cheese, sauerkraut, Thousand Island,
sourdough

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.