



## Bistro

**Entrées: \$15.00**

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

### Entrées

#### **Scallops \***

Sautéed scallops, sweet potato purée,  
kale salad, lemon garlic vinaigrette

#### **Pork Tonkatsu Ramen**

Pork broth, kimchi, deep fried pork loin,  
soy marinated egg, amora oil, green onion  
*Gluten free*

#### **Cauliflower Steak**

Cauliflower steak, hummus, hot honey,  
snap pea  
*Vegetarian*

#### **Duck Curry \***

Duck curry, pilaf rice, asparagus

#### **Pork Belly**

Smoked pork belly, mashed potato,  
cowboy caviar

#### **Halibut \***

Lemon garlic halibut, roasted red pepper  
sauce, Parmesan cauliflower bites,  
grilled asparagus  
*Gluten free*

### Starters

#### **French Onion Soup**

Caramelized onion in a beef broth

#### **Creamy Garden Salad**

Romaine, mixed vegetables, house dressing

#### **Bruschetta**

Baguette, tomato, balsamic, basil

### Buffet Themes

September 11-13: Greek

September 18-20: Mexican

September 25-27: Korean

*Menu subject to change*





*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.*

**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.*