



Bistro

Entrées: \$15.00

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

Starters

BLT Salad

Quinoa and Lentil Soup

Cheese Curds with Sriracha Aioli

Entrées

Osso Buco Ravioli

Osso buco stuffed ravioli,
bone marrow demi-glace

Scallop and Mushroom Risotto

Scallops, fried mushrooms, saffron cream

Lamb Chop

Herbs, asparagus, butternut squash
purée, red wine sauce
Gluten free

Flounder Roulade

Flounder stuffed with root vegetable
medley, Champagne cream sauce
Gluten free

Duck Breast *

Heirloom carrots, cherry coulis

Sweet Potato Curry

Curry, Fuji apple, coconut milk,
jasmine rice
Vegetarian

Buffet Themes

October 23-25: Caribbean

October 3 – November 1: Italian

November 6-8: Cantonese

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.*