



## **Bistro**

**Entrées: \$15.00**

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

### **Starters**

**Cheese Tortellini Soup with Sausage and Kale**

**Arugula Pistachio Salad**

**Spicy Fried Pickle Spears**

### **Buffet Themes**

November 13-15: Moroccan

November 20-22: Thanksgiving

December 4-6: Belgian

### **Entrées**

**Sea Bass with Couscous \***

Hoisin-glazed sea bass with couscous

**Pork Tenderloin with Asparagus**

Breaded pork loin stuffed with provolone, kale, and prosciutto

**Ratatouille**

Tomato coulis, roasted pepper purée  
*Gluten free, Vegetarian*

**Pumpkin Fettuccine**

Brown butter, chicken, bacon,  
roasted pumpkin purée sauce  
*Contains tree nuts*

**Hangar Steak with Hasselback Potato \***

Grilled hangar steak, bourbon, brown sugar,  
and basil chimichurri

**Scallops with Asparagus Mosaic \***

Pan-seared scallops, pomegranate sauce,  
maple tuile

*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.*