

## Bistro

**Entrées: \$15.00**

All entrées served with your choice of soup or salad, one side dish and a dessert

### Entrées

#### **Beer Battered Fish and Chips**

Deep-fried fish with a remoulade sauce

#### **Pork Tenderloin \***

Grilled pork tenderloin topped with sweet apple chutney and parsnip purée

#### **Shrimp Risotto**

Creamy risotto with grilled shrimp topped with fresh microgreens

#### **Falafel**

Deep-fried chickpea falafels with your choice of hummus or tzatziki

#### **Crispy Skinned Salmon**

Pan seared salmon with coconut sauce laid atop pineapple salsa

#### **Chicken Alfredo**

Cajun style alfredo with grilled chicken

#### **Steak de Burgo \***

Ribeye steak paired with de Burgo sauce and whipped potatoes

### Sides

#### **Stuffed Peppers**

Variety of bell peppers filled with cream cheese, bacon and rice

#### **Grilled Carrots**

Heirloom carrots with an herb butter

#### **Cauliflower**

Grilled cauliflower with a creamy cheese sauce

### Buffet Themes

**South African** – Oct. 25-27

**Vietnamese** – Nov. 1-3

**American Southern** – Nov. 8-10

*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.*