

Bistro

Entrées: \$15.00

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

Entrées

Delicata Squash Risotto

Delicata squash & apple risotto, pork
chorizo, sage infused brown butter
sauce, Parmesan shavings

Coconut Lime Prawns

Crispy prawns, shredded cabbage salad,
coconut lime sauce

Pork Tenderloin *

Dijon, honey, garlic marinade, celeriac
root purée

Braised Chicken Hindquarter

Curried carrot purée, sautéed
mushrooms, pickled vegetables

Pan Seared Halibut

Tomato, garlic white wine pan sauce

Roasted Vegetable Manicotti

Roasted bell pepper, zucchini,
mushroom, spinach, ricotta, mozzarella

Beef Skirt Steak *

Granny Smith apple marinade, mashed
potatoes, gochujang sauce

Sides

Potato Leek au Gratin

Fried Brussels Sprouts

Corn and Roasted Poblano

Buffet Themes

Thai – Oct. 4-6

Native American – Oct. 11-13

German – Oct. 19-20 (Closed Oct. 18)

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.*