

Bistro

Entrées: \$15.00

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

Entrées

Gochujang Fried Chicken

Fried chicken with a sweet sesame coleslaw

Alfredo

Butter poached lobster on spaghetti with garlic lemon cream sauce, pancetta, and salmon caviar

Braised Short Ribs

Served with glazed carrots and pickled shallots

Ratatouille

Squash, zucchini, tomato, and eggplant, served with orzo, topped with a black truffle parmesan tuille

Gnocchi

Tossed in garlic tomato cream sauce, black truffle, and basil

Seared Red Snapper

Red snapper, vegetable cakes, compound butter, and Thai curry sauce

Smothered Pork Loin

Grilled pork loin in pork gravy, served with asparagus

Sides

Roasted Brussels sprouts with gyoza sauce

Potato croquettes filled with cheese, served with garlic aioli

Creamed corn topped with a sweet cornbread crust

Buffet:

Spanish

September 13-15

Light and refreshing tapas

Indian

September 20-22

Bold and flavorful South Asian-spiced cuisine

Cajun

September 27-29

Southern-style comfort food

Menu subject to change





IOWA CULINARY INSTITUTE®
at DES MOINES AREA COMMUNITY COLLEGE

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.*