

Bistro

Entrées: \$12.00

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

Sides

Ratatouille

Sautéed zucchini, eggplant, onions and bell peppers baked in tomato sauce

Pesto Pasta Salad

A cold pasta salad with peppers, vegetables, two cheeses, and pesto

Brussels Sprouts

Deep fried Brussels sprouts with onions and pancetta

Scalloped Potatoes

Thinly sliced potatoes served with cream sauce

Sandwiches

Eggplant Monte Cristo

An eggplant cutlet, topped with two cheeses served on Texas toast

Turkey Pesto Sandwich

Turkey sandwich on Texas toast, topped with pesto sauce, provolone, and cherry tomatoes

Pickle Me Swiss Burger*

Beef Patty topped with pickled onions and jalapeño, swiss cheese, garlic aioli on a brioche bun

Vegan

Ratatouille

Roasted zucchini, eggplant, onions, and bell peppers baked in tomato sauce

Entrées

Grilled jerked chicken

Chicken legs with red beans and rice

Carbonara

With crispy pancetta

Cod Lemon Herb

Butter poached cod with potato purée and lemon miso sauce

Katsu Roulade

Breaded pork tenderloin, stuffed with mozzarella, served with a cabbage slaw

Desserts

Cheesecake

Bourbon brulée cheesecake with pomegranate compote and whipped cream

Key Lime Mousse

Topped with whipped cream and graham cracker crumble

Dreamsicle

Orange semifreddo topped with whipped cream and vanilla infused olive oil

Baked Alaska

Warm chocolate brownie baked inside of a meringue

Southern Buffet: Sept. 21- Sept. 23

Breakfast Buffet: Sept. 28- Sept. 30

Pork Buffet: Oct. 5- Oct. 7

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.*