

Bistro

Entrées: \$15.00

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

Entrées

Chicken Cordon Bleu

With ham and cheese

Veal

Grilled veal loin served with veal jus and asparagus

Garlic Shrimp Scampi

Pasta with shrimp served with garlic butter sauce

Lemon Artichoke Risotto

Zesty, creamy risotto with artichoke and lemon, topped with Parmesan

Salmon Fillet

Salmon fillet topped with miso glaze, served with green beans with ginger and garlic

Rack of Lamb *

Traditionally roasted rack of lamb topped with an espagnole-madeira and potato purée

Duck Breast *

Sautéed duck breast with pan gravy, topped with pepitas and fried shallots

Sides

Baked Potato

With cheese, sour cream, bacon, and chives

Fried Brussels Sprouts

Fried with balsamic honey glaze

Zucchini

Grilled and quartered zucchini with soy sauce, sesame seed, and red pepper flakes

Buffet Themes

Thanksgiving – Nov. 15-17

Mediterranean – Nov. 29 – Dec. 1

Swedish – Dec. 6-8

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.*