



Bistro

Entrées: \$15.00

All entrées served with your choice of starter, beverage, and dessert

Entrées

Duck Breast with Cherry Sauce *

Pan-fried duck breast, tart cherry sauce

Ribeye Steak *

Grilled ribeye steak, red wine jus

Gluten free

Aguachile Shrimp Ceviche *

Butterflied shrimp, cilantro lime marinade

Red Snapper

Red snapper en croute, aromatics,
fresh vegetables

Spaghetti Bolognese

Fresh pasta, ground lamb, prosciutto
bolognese sauce

Sweet Potato Empanada

Empanada with bourbon sauce

Vegetarian

Starters

Parmigiano Reggiano Crisps

Pour-Over Tortilla Soup

Caesar Salad

Buffet Themes

October 2-4: Hawaiian

October 9-11: Mexican

October 16-18: Irish

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.*