



Bistro

Entrées: \$15.00

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

Entrées

Scallops *

Sautéed scallops, sweet potato purée,
kale salad, lemon garlic vinaigrette

Pork Tonkatsu Ramen

Pork broth, kimchi, deep fried pork loin,
soy marinated egg, amora oil, green onion
Gluten free

Cauliflower Steak

Cauliflower steak, hummus, hot honey,
snap pea
Vegetarian

Duck Curry *

Duck curry, pilaf rice, asparagus

Pork Belly

Smoked pork belly, mashed potato,
cowboy caviar

Halibut *

Lemon garlic halibut, roasted red pepper
sauce, Parmesan cauliflower bites,
grilled asparagus
Gluten free

Starters

French Onion Soup

Caramelized onion in a beef broth

Creamy Garden Salad

Romaine, mixed vegetables, house dressing

Bruschetta

Baguette, tomato, balsamic, basil

Buffet Themes

September 11-13: Greek

September 18-20: Mexican

September 25-27: Korean

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.*