



Bistro

Entrées: \$15.00

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

Starters

Loaded Baked Potato Soup

Strawberry Spinach Salad
Gluten free

**Fried Calamari with
Lemon Dill Aioli**

Entrées

King Oyster Mushrooms

Carrots, radish, sweet potato, soy broth
Contains soy & sesame
Vegetarian, gluten free

Ricotta Gnocchi

Pistachio pesto, roasted veggies
Contains nuts
Vegetarian

Quail with Mushroom Risotto

Charred fennel
Gluten free

Grilled Dover Sole *

Slaw, carrot purée, lemon velouté

Filet Mignon *

Potato purée, Steak Diane sauce
Gluten free

Grilled Lobster Tail *

Beurre blanc, Mediterranean couscous
Contains shellfish

Hot Honey Aioli Chicken Sandwich

Fried chicken, sweet potato fries

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.*