

# **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 \*

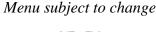
Potato purée, Steak Diane sauce *Gluten free* 

#### **Grilled Lobster Tail \***

Beurre blanc, Mediterranean couscous *Contains shellfish* 

# **Hot Honey Aioli Chicken Sandwich**

Fried chicken, sweet potato fries







The lowa 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.