



Bistro

Entrées: \$15.00

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

Starters

**Cheese Tortellini Soup with
Sausage and Kale**

Arugula Pistachio Salad

Spicy Fried Pickle Spears

Buffet Themes

November 13-15: Moroccan

November 20-22: Thanksgiving

December 4-6: Belgian

Entrées

Sea Bass with Couscous *

Hoisin-glazed sea bass with couscous

Pork Tenderloin with Asparagus

Breaded pork loin stuffed with
provolone, kale, and prosciutto

Ratatouille

Tomato coulis, roasted pepper purée
Gluten free, Vegetarian

Pumpkin Fettuccine

Brown butter, chicken, bacon,
roasted pumpkin purée sauce
Contains tree nuts

Hangar Steak with Hasselback Potato *

Grilled hangar steak, bourbon, brown sugar,
and basil chimichurri

Scallops with Asparagus Mosaic *

Pan-seared scallops, pomegranate sauce,
maple tuile

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.*