For Chef Marty, myself and our team, today and over many years, it’s all about transformation in order to bring you the very best of us at that moment in time.

We have transformed from that simple yet delicious and Creative Gourmet Carry-out and Catering Operation in 1986 through our first rendition in 1992 of this our Grand Central location to today.

Chef’s imagination and his amazing crew never ceases and our love of Food, Wine, and Service in the front of the house, along with our desire to serve you, matches it.

We are grateful for your patronage as you are part of the live transformational process into the next version of Mise en Place.

We are Grateful for Your Adventurous Palate and Spirit!

Maryann, Chef Marty, and The Mise en Place Team
RAW AND CURED
Carcaccio - Choice of Beef Tenderloin or Smoked Salmon with Arugula, Capers, Red Onion, Cilantro, Artichoke Kalama, Olive, Rosemary Salad, Grana Padano, Truffle Eme, Shallot Vinaigrette - 13.33
Ceviche - Compressed Pineapple, Red Onions, Ghost Chili Essence, Cilantro, Toasted Macadamia Nuts, Red Curry Coconut Leche de Tigre, Candied Ginger - 12.33
Market Oysters - Pineapple Daikon Yuzu Mignonette - 10.33
House Cured Charcuterie Plate - Short Rib Bone Marrow, Billetto, Coppa, Wild Boar Salami, Bresaola, Korean Bbq Chicken Sausage, Bacon Pimento Cheese, Crotinis - 16.33
Charcuterie and Cheese - Select 7 Cheeses - 37.33

SOUP AND SALADS
Fried Green Tomatoes Salad - Jumbo Lump Crab, Arugula Salad, Red Onions, Buttermilk Crab, Chive Vinaigrette, Piquillo Pepper Oil - 13.33
Brick Street Farms Little Gem Caesar - Grilled House Baguette, Shaved Grana Padano, Black Garlic Meyer Lemon White Anchovy Vinaigrette, Red Onion - 10.33
Organic Arugula - Figs, Confit Balsamic Red Onions, Crisp Pancetta, Goat Cheese Focaccia Toast, Sherry Walnut Vinaigrette - 10.33
Mixed Beet Salad - Honey Thyme Grilled Pears, Frisee, Candied Pecans, Red Onion, Tangerine Fennel Pollen Vinaigrette, Lavender Rosemary Salt, Point Reyes Blue Cheese with Pumpernickel Crumble - 11.33
Soup of the Moment - Choice of Broth or Cream - 7.33

STARTERS
Tartine - Shishito Cashew Butter, Duck Confit, Pickled Green Tomatoes, Watermelon Radish, Shaved Cottija, Grilled Boule Bread - 12.33
Chimichurri Grilled Octopus - Brava Sauce, Fried Marble Potatoes, Piquillo Pepper Aioli, Frisee Orange Marcona Almond Olive Salad - 16.33
Softshell Crab - Old Bay Cornmeal Crusted, Black Garlic Malt Vinegar Aioli, Crispy Fingerling Potato, Capers Cornbread Corn - 14.33
Cornmeal Crusted Oysters - Green Tomato Chutney, Roast Zelwood Corn Aioli - 10.33
Seared Pork Belly - Bahn Mi, Pickled Dikon Carrot Fresno Chiles, Kimchi Aioli, Grilled Baguette, Smashed Cucumber Salads - 15.33
Chicken Liver Port Mousse Paté - Fennel Onion Radish, Pinot Verjus Grape Marmalade - 11.33
Burrata Serrano Ham - Apple Pear Hazelnut Endive Salad, Fig Balsamic Jam, Grilled Baguette - 14.33
Mole Spice Rubbed Shrimp - Creamy Cottija Street Corn Succotash, Tomatillo Aji Amarillo Vinaigretti, Fried Avocado Jicama Pepita Radish Salad - 15.33
Sautéed Calamari - Edamame, Shiitakes, Chiles, Yuzu Sake Butter, Thai Herbs - 12.33
Aleppo Crusted Scallop - Rice Grits, Citrus Coriander Vinaigrette, Endive Marmalade - 15.33
Risotto - Pulled Duck, Roast Corn, Poblano, Peppitas, Tomatoes, Smoked BBQ Broth - 13.33
La Belle Farm Foie Gras - White Vejus Pear Vinaigrette, Cocoa Nib, Honey Roasted Pear, Cardamom Maldon, Besan Pancake - 16.33
Nashville Hot Quail - Mixed Marble Virginia Ham Potato Salad, Zickles, Poblano Buttermilk Vinaigrette - 13.33
Kobe Oxtail Poutine - Fingerling Fries, Oxtail Gravy, Cheddar Curds - 13.33
 Lobster Poutine - Fingerling Fries, Brandy Gravy, Cheddar Curds - 14.33
L.A. Margherita - San Marzano, Bufo Al自然资源, Fresh Basil, Ruskim Tomatoes - 15.33
L.A. Pizza - Crab, Bacon, Asparagus, Tomatoes - 15.35
L.A. Pizza - Grilled Chicken, Point Reyes Blue Cheese, Fresno Chiles, Brussels Sprouts - 15.33

ASK YOUR SERVER ABOUT OUR CHEF’S GET BLITZED TASTING MENU

SPLIT PLATES STARTERS 3 / MAINS 5

SOUS VIDE VENISON - Parsnip Hash Browns, Carrot Puree, Lamb Bacon Braised Endive, Juniper Berry Buns - Ju - 40.33
American Red Snapper - Rock Shrimp Bacon Mushroom Cannellini Bean Ragout, Brown Butter Tomato Vinaigrette, Rice Grits, Wilted Greens - 35.33
Faroe Island Salmon - Fennel Savoy Cabbage Asparagus Sauce, Lemon Hazelnut Butter, Grilled Corn Dill Crab Fregola, Heirloom Tomato Salad - 33.33
Filet of Beef Tenderloin - Duck Fat Smashed Fingerling Potatoes, Nduja Wilted Escarole, Arugula Lec Fondue, Morel Mushroom Ju - 42.33
Molasse Pecan Crusted Rack of Lamb - Amish Cheddar Chili Grits, Sautéed Seasonal Vegetables, Ceyenne Butternut Olive Oil Ridges, Trumpet Mushroom Bourbon Lamb Ju - 43.33
Lamb loin - Mustard Fennel Crusted Lamb, Bacon Creamed Kale, Fingerling Potatoes, Olive Red Wine Mint Vinaigrette - 43.33
Porcini Crusted Hanger Steak - Pistachio Roasted Turnips, Grilled Trumpet Royal Mushrooms, Brown Butter Swiss Chard, Béarnaise Vinaigrette - 36.33
Seared Duck Breast - Duck Fat Cipollini Lyonnaise Fingerling Potatoes, Haricot Verts, Mushroom Conserves, Bandy White Peach SAGE GASTRIQUE, Honey Grilled Peach - 34.33
Zavtar Crusted Faroe Island Salmon, American Red Snapper, Shrimp, Scallop, Or Tofu - Warm Crispin Lentil, Cracked Wheat Lemon Salad, Smoke Paprika Oil, Saffron Cardamom Vinaigrette, Summer Grilled Vegetables - 35.33/Tofu 22.33

AMISH CHEDDAR CHILI GRITS - 9.33
Seasonal Vegetables - 9.33
Creamed Kale Gruyere Cheese, Lamb Bacon - 9.33
Grilled Asparagus - 9.33
Bacon Sherry Brussel Sprouts - 10.33

SIDES
Lobster Green Chili Manchego Mac’n’Cheese - 13.33
Warm Crimson Lentil Cracked Wheat - 9.33
Seared Duck Breast - Duck Fat Cipollini Lyonnaise Fingerling Potatoes, Haricot Verts, Mushroom Conserves, Bandy White Peach SAGE GASTRIQUE, Honey Grilled Peach - 34.33
Zavtar Crusted Faroe Island Salmon, American Red Snapper, Shrimp, Scallop, Or Tofu - Warm Crispin Lentil, Cracked Wheat Lemon Salad, Smoke Paprika Oil, Saffron Cardamom Vinaigrette, Summer Grilled Vegetables - 35.33/Tofu 22.33

CHEESE COURSE
Select Three: 18.33 / Five: 22.33

With Focaccia Crotinis, Quince Paste, Marcona Almonds, Wildflower Honeycomb

COW
Beehive Barely Buzzed, USA - Coffee-Rubbed Comté - France - Unpasteurized, Creamy, Nutty
Grafton Smoked Chili Cheddar, USA - Smoke, Heat, Aged 60 Days
Grana Padano, Italy - Aged 9-Months
Mahon, Spain - FIRM, TANGY
Point Reyes, USA - Medium Creamy Blue, Sweet
Sweet Grass Dairy Green Hill, GA - USA - Double Cream Camembert, Butter Finish
Sweet Grass Dairy Thomasville Tomme, USA - Raw Grass, Tangy
Sweet Grass Dairy Georgia Gouda, USA - FIRM, Sweet, Nutty
Sweet Grass Dairy Asher Blue, USA - Semi-Soft, Grass, Crispy
Griffin Cheddar Sweet Grass Dairy, USA - Hoppy

SHEEP
Artzai Gazta Idiazabal, Spain - Unpasteurized, Hard, Smokey, Rich
Lamb Chopper, Holland - Smooth, Buttery
Moletonero Al Tartufo, Italy - Truffle

GOAT
Bijou, USA - Soft, Fresh, Sweet, Aged 1-Week
Bucheron, France - Semi Firm, Aged 10 Weeks
Smokin Goat Cheese, Semi-Soft Smoked, Spain, Aged 60 Days

9/2/2019