



DINNER

MISE EN PLACE

442 WEST KENNEDY BOULEVARD
TAMPA, FLORIDA 33606
813-254-5373
MISEONLINE.COM

LUNCH: TUESDAY-FRIDAY 11:30AM-2:30PM
DINNER: TUESDAY-THURSDAY 5:00-10:00PM
FRIDAY-SATURDAY 5:00-11:00PM

PLEASE VISIT US AT OUR OTHER LOCATIONS!

MISE CAFE, AMALIE ARENA
CAFE BY MISE EN PLACE, TAMPA INTERNATIONAL AIRPORT, AIRSIDE F

PLEASE NOTIFY US OF ANY FOOD ALLERGIES PRIOR TO ORDERING.

A 20% GRATUITY WILL BE ADDED TO PARTIES OF FIVE OR MORE.

CONSUMING RAW OR UNDERCOOKED MEATS, EGGS, POULTRY, SEAFOOD OR SHELLFISH
INCREASES YOUR RISK OF CONTRACTING A FOODBORNE ILLNESS
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PROPRIETORS

CHEF MARTY BLITZ

MARYANN FERENC, CEO

CHEF'S GET BLITZED TASTING PAIRING MENUS

3-COURSE VEGETARIAN - 36.30 / 4-COURSE CLASSIC - 56.30

SOMMELIER SELECTED WINE PAIRINGS AVAILABLE

FIRST COURSES

- SOUS VIDE LOBSTER** - GRILLED ASPARAGUS CORN ROYAL TRUMPET SALAD, SAFFRON PISTACHIO ROMESCO VINAIGRETTE, PICKLED RAMPS, FRIED CIPPOLINI ONIONS - 14.30
- HAWAIIAN KANPACHI CRUDO** - PRESERVED LEMON VINAIGRETTE, ORANGES, PICKLED SERRANO CHILIES, RADISH, PISTACHIO DUKKAH, PUFFED RICE - 12.30
- TUNA CARPACCIO** - JICAMA POBLANO PINK GRAPEFRUIT RADISH SALAD, YUZU CHILI MOJO EMULSION, CALABAZA COTIJA EMPANADA, SMOKED MALDON SEA SALT - 12.30
- CEVICHE** - COMPRESSED PINEAPPLE, RED ONION, FRESNO CHILIES, CHIA SEEDS, CILANTRO, MACADAMIA NUTS, CHILI SEEDS, PASSION FRUIT JUICE, CHILEAN EXTRA VIRGIN OLIVE OIL - 12.30
- SOFT SHELL CRAB** - OLD BAY CORNMEAL CRUSTED, BLACK GARLIC MALT VINEGAR AIOLI, CRISPY FINGERLING POTATO, CAPER BERRY CORIANDER CHILI SALAD - 13.30
- MARKET OYSTERS** - POMEGRANATE PEAR ALEPPO MIGNONETTE - 10.30
- CORNMEAL CRUSTED OYSTERS** - GREEN TOMATO CHUTNEY, ROAST ZELLWOOD CORN AIOLI - 10.30
- SEARED PORK BELLY** - GOAT CHEESE PIMENTO CHEESE CONGAREE PURPLE RICE GRITS, WATERMELON CUCUMBER JICAMA SALAD, BREAD & BUTTER ZUCCHINI PICKLES, NC BBQ SAUCE - 13.30
- DAILY SCRATCH SOUPS** - CHOICE OF BROTH OR CREAM - 7.30
- HOUSE CURED CHARCUTERIE PLATE** - NORTH CAROLINA BBQ PORK BELLY RILLETTES, CULATELLO HAM, COTECHINO SAUSAGE, WILD BOAR SALAMI, BRESAOLA, PICKLED DRIED CHERRIES, PICKLED SHRIMP, GREEN TOMATO POBLANO COCKTAIL SAUCE AND CHEF'S GROOVY ACCOMPANIMENTS - 16.30

SECOND COURSES

- CHICKEN LIVER PORT MOUSSE PÂTÉ** - FENNEL ONION RADISH, PINOT VERJUS GRAPE MARMALADE - 11.30
- CARPACCIO** - CHOICE OF **BEEF TENDERLOIN** OR **SMOKED SALMON** WITH ARUGULA, CAPERS, RED ONION, CROSTINI, ARTICHOKE RADISH SALAD, REGGIANO, TRUFFLE LIME SHALLOT VINAIGRETTE - 13.30
- BURRATA SERRANO HAM** - APPLE PEAR HAZELNUT ENDIVE SALAD, FIG BALSAMIC JAM, GRILLED BAGUETTE - 13.30
- PIRI PIRI GRILLED SHRIMP** - WICKED MIKE'S CHILE BLACK-EYED PEA PEANUT SALAD, SWEET PLANTAIN PURÉE - 14.30
- SAUTÉED CALAMARI** - EDAMAME, SHIITAKES, CHILIES, HERBS, YUZU SAKE BUTTER - 12.30
- AJI AMARILLO SPICE RUBBED SEARED SCALLOPS** - CHORIZO COTIJA CREAMED STREET CORN, YUCCA ROSTI, HUTTLACOCHÉ LIME PEPITA BUTTER - 15.30
- RISOTTO** - BAY SCALLOPS, NDUJA, MUSHROOMS, ARTICHOKE, TARRAGON CAPER BROTH - 12.30
- LA BELLE FARM FOIE GRAS** - GRILLED PINEAPPLE, FENNEL PISTACHIO RED ONION SALAD, BRIOCHE TOAST, PINK PEPPERCORN MALDON, SHERRY VINEGAR REDUCTION - 16.30
- CORNMEAL CRUSTED FRIED QUAIL** - BACON ZELLWOOD CORN RYE WAFFLE, BLACKBERRY BLISS MAPLE JAM, CELERY ROOT REMOULADE - 13.30
- KOBE OXTAIL POUTINE** - FINGERLING FRIES, OXTAIL GRAVY, CHEDDAR CURDS - 12.30
- LOBSTER POUTINE** - FINGERLING FRIES, BRANDY GRAVY, CHEDDAR CURDS - 12.30
- POUTINE OF THE MOMENT** - 12.30
- L.A. PIZZA** - GRILLED CHICKEN, ROASTED CAULIFLOWER, KALE PESTO, PIQUILLO PEPPERS, POINT REYES BLUE CHEESE - 14.30
- L.A. PIZZA** - BRAISED SHORT RIBS, PEPITA SALSA VERDE, ROASTED MUSHROOMS, CORN, COTIJA CHEESE, PICKLED RED ONIONS - 14.30
- FRIED GREEN TOMATOES SALAD** - JUMBO LUMP CRAB, ARUGULA SALAD, RED ONIONS, BUTTERMILK CHIVE VINAIGRETTE, PIQUILLO PEPPER OIL - 13.30
- FARMER DAVE URIAH'S URBAN FARMS SALAD** - COMPRESSED STRAWBERRIES, HEARTS OF PALM, PEPITAS, WATERMELON RADISH, MANCHEGO WAFER, MACADAMIA NUT TAMARIND LIME VINAIGRETTE - 10.30
- ORGANIC ARUGULA** - FIGS, CONFIT BALSAMIC RED ONIONS, CRISPY PANCETTA, GOAT CHEESE FOCACCIA TOAST, SHERRY WALNUT VINAIGRETTE - 10.30
- MIXED BEET SALAD** - HONEY THYME GRILLED PEARS, FRISEE, CANDIED PECANS, RED ONION, TANGERINE FENNEL POLLEN VINAIGRETTE, LAVENDER MALDON SALT, POINT REYES BLUE CHEESE WITH PUMPERNICKEL CRUMBLE - 11.30

SPLIT PLATES SECOND COURSES 3 / ENTRÉES 5

CHEESE COURSE

SELECT THREE 18.30 / **FIVE** 22.30

WITH FOCACCIA CROSTINI, 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
SONOMA DRY JACK, USA - FIRM, PALE YELLOW, NUTTY
SWEET GRASS DAIRY GREEN HILL, GA, USA - DOUBLE CREAM CAMEMBERT, BUTTER FINISH
SWEET GRASS DAIRY ASHER BLUE, USA - CREAMY, CRUMBLY BLUE, SLIGHTLY PUNGENT
SWEET GRASS DAIRY GRIFFIN, USA - GRASS-FED, MALTY, SEMI-FIRM, AGED 60-DAYS
SWEET GRASS DAIRY HEAT, USA - SEMI-FIRM PEPPERJACK WITH CHILIS, AGED 60-DAYS
SWEET GRASS DAIRY THOMASVILLE TOMME, USA - RAW GRASS, TANGY

SHEEP

- ARTZAI GAZTA IDIAZABAL**, SPAIN - UNPASTEURIZED, HARD, SMOKEY, RICH
LAMB CHOPPER, HOLLAND - SMOOTH, BUTTERY
MOLITERNO AL TARTUFO, ITALY - TRUFFLE

GOAT

- BIJOU**, USA - SOFT, FRESH, SWEET, AGED 1-WEEK
BÛCHERON, FRANCE - SEMI FIRM, AGED 10-WEEKS

ENTRÉES

- PAT LAFRIEDA SHORT RIB BURGER** - BACON SHALLOT MARMALADE, BUTTERMILK ONION RINGS, GRUYERE, TRUFFLED TOMATO BRANDY AIOLI, BRIOCHE BUN, FRIES - 19.30 +ADD FOIE GRAS - 15.30
- HARISSA SEARED TOFU** - DRIED APRICOT PISTACHIO KALE FARRO TABBOULEH, PICKLED TURNIPS, CHERMOULA ROASTED BABY CARROTS, PRESERVED LEMON VINAIGRETTE - 20.30
- BBQ SPICE RUBBED PAN SEARED CHICKEN** - BUTTERMILK CELERY ROOT PUREE, GREEN TOMATO VINAIGRETTE, VIRGINIA HAM TRUMPET BROWN BUTTER GREEN BEANS, MOLASSES GRILLED PEACHES - 24.30
- VEAL SCALLOPINI** - CAVATELLI, PORCINI LEEK FONDUE, HAZELNUT GREMOLATA ROASTED ROYAL TRUMPETS, BLACK GARLIC RED WINE VEAL JUS - 35.30
- SOUS VIDE VENISON** - LAMB BACON FINGERLING POTATO LYONNAISE, BRAISED FENNEL, CIPOLLINI AGRODOLCE, CHANTERELLE BRANDY SAUCE - 40.30
- SEARED AMERICAN RED SNAPPER** - ROCK SHRIMP SAFFRON RISOTTO CAKE, TRUFFLED BRAISED SAVOY CABBAGE, BROWN BUTTER TOMATO EMULSION - 33.30
- GRILLED FAROE ISLAND SALMON** - ANCHO MUSTARD BBQ SPICE RUB, CRAB SPECK FARRO SUCCOTASH, ROASTED GARLIC CREAMED KALE, PEPPADEW VINAIGRETTE, CAULIFLOWER CHOW CHOW - 33.30
- SEARED TUNA** - WILD MUSHROOM SUNCHOKE GUANCIALE SALAD, BLACK BARLEY, ROASTED ASPARAGUS, PORCINI MUSHROOM VINAIGRETTE - 34.30
- FILET OF BEEF TENDERLOIN** - NDUJA SPAGHETTI SQUASH MARCONA ALMOND CANNELLONI, CARROT FONDUTA, GRILLED BROCCOLINI, MOREL THYME RED WINE JUS, BRAISED CIPOLLINIS - 40.30
- MOLASSES PECAN CRUSTED RACK OF LAMB** - AMISH CHEDDAR CHILI GRITS, SAUTÉED SEASONAL VEGETABLES, CAYENNE BUTTERMILK ONION RINGS, TRUMPET MUSHROOM BOURBON LAMB JUS - 42.30
- GRILLED HANGER STEAK** - SMOKED MARBLE POTATO CHORIZO MUSHROOM CORN RAGOUT, FRIED EGGPLANT, PIQUILLO PEPPER SHERRY VINAIGRETTE - 36.30
- DUCK BREAST** - COCONUT BASMATI RICE, KALE CALLALOO, DUCK MOFONGO CRUMBLE, STRAWBERRY RHUBARB RUM GASTRIQUE, PICKLED KOHLRABI - 34.30
- ZA'ATAR GRILLED SALMON, TUNA, SNAPPER OR TOFU** - EGGPLANT, SQUASH, MUSHROOMS, PEPPERS, STEAMED CRIMSON LENTIL CRACKED WHEAT SALAD, SAFFRON CARDAMOM VINAIGRETTE - 33.30

SIDES

- AMISH CHEDDAR CHILI GRITS** - 7.30
BRAISED KALE - 7.30
SEASONAL VEGETABLE SAUTÉ - 7.30
ROASTED ASPARAGUS - 7.30
BACON SHERRY BRUSSEL SPROUTS - 9.30

- LOBSTER GREEN CHILI MANCHEGO MAC'N'CHEESE**
CORN NUT PEPITA CRUMBLE - 9.30
WARM CRIMSON LENTIL CRACKED WHEAT SALAD - 7.30
COCONUT BASMATI RICE - 7.30