



## 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!**

CAFE BY MISE EN PLACE, TAMPA INTERNATIONAL AIRPORT, AIRSIDE F,  
AMALIE ARENA, MONTADOS AT SPARKMAN WHARF, BERKELEY BEACH CLUB

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

## RAW AND CURED

**TUNA CARPACCIO** - JICAMA POBLANO PINK GRAPEFRUIT RADISH SALAD, YUZU CHILI MOJO EMULSION, CALABAZA COTIJA EMPANADA, SMOKED MALDON SEA SALT - 12.33  
**CARPACCIO** - CHOICE OF **BEEF TENDERLOIN** OR **SMOKED SALMON** WITH ARUGULA, CAPERS, RED ONION, CROSTINI, ARTICHOKE RADISH SALAD, GRANA PADANO, TRUFFLE LIME SHALLOT VINAIGRETTE - 13.33  
**HAMACHI** - PEPPADEW EMULSION, BEECH MUSHROOM ESCOVITCH, VIRGINIA HAM, SMOKE PEANUTS, MICRO RED SORREL - 14.33  
**CEVICHE** - SHISHITO PEPPERS, AVOCADO, RADISH, BLOOD ORANGE, RED ONION, WHITE SOY, FRESH MINT, HUITLACOCHÉ GINGER LIME PUREE, FURIKAKE, TOSTONES - 12.33  
**MARKET OYSTERS** - GREEN APPLE HORSERADISH PINK PEPPERCORN MIGNONETTE - 10.33  
**HOUSE CURED CHARCUTERIE PLATE** - NORTH CAROLINA BBQ PORK BELLY RILLETTES, DUCK TASSO, BBQ WHITE CHEDDAR FRESNO SAUSAGE, WILD BOAR SALAMI, BRESAOLA, PICKLED DRIED CHERRIES, PICKLED SHRIMP, GREEN TOMATO POBLANO COCKTAIL SAUCE AND CHEF'S GROOVY ACCOMPANIMENTS - 16.33

## SOUP AND SALADS

**FRIED GREEN TOMATOES SALAD** - JUMBO LUMP CRAB, ARUGULA SALAD, RED ONIONS, BUTTERMILK 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, CRISPY 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 MALDON SALT, POINT REYES BLUE CHEESE WITH PUMPERNICKEL CRUMBLE - 11.33  
**SOUP OF THE MOMENT** - CHOICE OF BROTH OR CREAM - 7.33

## STARTERS

**SOUS VIDE LOBSTER** - BELUGA CASHEW LENTIL SALAD, TOMATO MASALA VINAIGRETTE, TAMARIND LIME CHUTNEY, CRISPY CHICKPEAS, NIGELLA SEEDS - 16.33  
**SOFT SHELL CRAB** - OLD BAY CORNMEAL CRUSTED, BLACK GARLIC MALT VINEGAR AIOLI, CRISPY FINGERLING POTATO, CAPERBERRY CORIANDER CHILI SALAD - 14.33  
**CORNMEAL CRUSTED OYSTERS** - GREEN TOMATO CHUTNEY, ROAST ZELLWOOD CORN AIOLI - 10.33  
**SEARED PORK BELLY** - BLACK PEPPER HOECAKE, TRUFFLED CELERY ROOT CORN CHOW CHOW, KENTUCKY BLACK BBQ SAUCE - 15.33  
**CHICKEN LIVER PORT MOUSSE PÂTÉ** - FENNEL ONION RADISH, PINOT VERJUS GRAPE MARMALADE - 11.33  
**BURRATA SERRANO HAM** - APPLE PEAR HAZELNUT ENDIVE SALAD, FIG BALSAMIC JAM, GRILLED BAGUETTE - 14.33  
**FENNEL RUBBED SHRIMP** - CALABRIAN CHILI CAPER BROTH, CIPOLLINI ONION BLACK CURRANT CABBAGE AGRODOLCE, GRILLED BAGUETTE, LEMON OLIVE OIL - 15.33  
**SAUTÉED CALAMARI** - EDAMAME, SHIITAKES, CHILIES, YUZU SAKE BUTTER, THAI HERBS - 12.33  
**VADOUVAN CRUSTED SCALLOPS** - HARISSA SWEET POTATO PUREE, PRESERVED LEMON VINAIGRETTE, SHAVED BRUSSEL ALMOND TURNIP SALAD, POMEGRANATE MOLASSES - 15.33  
**RISOTTO** - CHORIZO, CRAB, KALE, FRESNO CHILIES, COTIJA, MARCONA ALMONDS - 13.33  
**LA BELLE FARM FOIE GRAS** - PASTRAMI SPICE RUB, FENNEL SAUERKRAUT, CRANBERRY IP8 MUSTARD VINAIGRETTE, PUMPERNICKEL TOAST, SMOKED MALDON SEA SALT - 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  
**POUTINE OF THE MOMENT** - 12.33  
**L.A. PIZZA** - ROCK SHRIMP, ZUCCHINI, PANCETTA, PINE NUTS, GRAPE TOMATOES - 15.33  
**L.A. PIZZA** - CHORIZO, POBLANOS, ROAST CORN, COTIJA - 15.33

ASK YOUR SERVER ABOUT OUR  
**CHEF'S GET BLITZED TASTING PAIRING MENUS**

**SPLIT PLATES** STARTERS 3 / MAINS 5

## MAINS

**PAT LAFRIEDA SHORT RIB BURGER** - BACON SHALLOT MARMALADE, BUTTERMILK ONION RINGS, GRUYERE, TRUFFLED TOMATO BRANDY AIOLI, BRIOCHE BUN, FRIES - 19.33 +ADD EGG - 3.33 +ADD PORK BELLY - 5.33 +ADD FOIE GRAS - 15.33  
**ALEPPO CRUSTED SEARED TOFU** - TOASTED FARRO HIMALAYAN RED RICE, CARROT LEEK PEA BROTH, ORANGE OLIVE FENNEL SALAD - 22.33  
**FREE RANGE CHICKEN BREAST** - WILD MUSHROOM SWEET POTATO CIPOLINNI CONFIT CHICKEN THIGH TRUFFLE RAGOUT, BACON GOAT CHEESE CREAMED KALE, PORCINI SAGE BUTTER, WILTED RAMPS - 27.33  
**VEAL SCALLOPINI** - FREGOLA 5 PEPPERCORN NDUJA CACIO E PEPE, WHITE ASPARAGUS, PISTACHIO GREMOLATA, CHANTERELLE RED WINE VEAL JUS - 36.33  
**SOUS VIDE VENISON** - MOLE SPICED, RABBIT MUSHROOM BUTTERNUT SQUASH POSOLE, PASILLA NEGRO CHILI JUS, PLANTAIN ALLSPICE SORGHUM PUREE - 40.33  
**AMERICAN RED SNAPPER** - PAN SEARED, CELERY ROOT ROCK SHRIMP RAMP BARIGOULE, MIXED MARBLE POTATOES, SAFFRON ROUILLE TOAST, FENNEL POLLEN - 35.33  
**TOGARASHI CRUSTED SALMON** - LEMONGRASS BAMBOO RICE, CASHEW MISO BRAISED BABY BOK CHOY, PASSIONFRUIT TRUFFLE PONZU, BRICK STREET FARMS PEA SHOOTS - 33.33  
**JERK CRUSTED TUNA** - TAMARIND CHIPOTLE ORANGE GASTRIQUE, COCONUT PIGEON PEA JASMINE RICE, KALE CALLALOO, PICKLED CHAYOTE - 34.33  
**FILET OF BEEF TENDERLOIN** - CAROLINA GOLD RICE ANDOUILLE BLACK EYED PEA HOPPIN JOHN, ANCHO CHILI TOMATO RED WINE JUS, GREEN TOMATO CHOW CHOW, MUSTARD BACON BRAISED BRUSSELS - 41.33  
**MOLASSES PECAN CRUSTED RACK OF LAMB** - AMISH CHEDDAR CHILI GRITS, SAUTÉED SEASONAL VEGETABLES, CAYENNE BUTTERMILK ONION RINGS, TRUMPET MUSHROOM BOURBON LAMB JUS - 43.33  
**GRILLED HANGER STEAK** - KOREAN SPICE RUB, CURRIED FINGERLING POTATO SHORT RIB BUTTERNUT SQUASH HASH, PICKLED LOTUS ROOT, KIMCHI BUTTER, SNOW PEA SHOOTS, MISO MUSTARD VINAIGRETTE - 36.33  
**SEARED DUCK BREAST** - PULLED DUCK, CANNELLINI BEAN, BABY CARROT, CELERY ROOT, CIPOLLINI RAGOUT, HIMALAYAN RED RICE, BROWN BUTTER KALE, APRICOT BRANDY MOSTARDA, WALNUT SAGE PESTO - 34.33  
**ZA'ATAR GRILLED SALMON, TUNA, AMERICAN RED SNAPPER OR TOFU** - EGGPLANT, SQUASH, MUSHROOMS, PEPPERS, STEAMED CRIMSON LENTIL CRACKED WHEAT SALAD, SAFFRON CARDAMOM VINAIGRETTE - 35.33/TOFU 22.33

## SIDES

**AMISH CHEDDAR CHILI GRITS** - 9.33  
**SAUTE OF CARROT, BEET, BROCCOLINI, TURNIP, CAULIFLOWER, AND RADISH** - 9.33  
**CREAMED KALE** GRUYERE CHEESE - 9.33  
**GRILLED ASPARAGUS** - 9.33  
**BACON SHERRY BRUSSEL SPROUTS** - 10.33  
**LOBSTER GREEN CHILI MANCHEGO MAC'N'CHEESE** - CORN NUT PEPITA CRUMBLE - 13.33  
**WARM CRIMSON LENTIL CRACKED WHEAT SALAD** - 9.33  
**ROASTED MARBLE POTATOES** - 9.33  
**BLACK TRUFFLE FRIES** HERBS, PARMESAN - 9.33

## CHEESE COURSE

**SELECT THREE** 18.33 / **FIVE** 22.33

WITH FOCACCIA CROSTINI, QUINCE PASTE, MARCONA ALMONDS, WILDFLOWER HONEYCOMB

COW	SHEEP
<b>BEEHIVE BARELY BUZZED</b> , USA - COFFEE-RUBBED <b>COMTÉ</b> , FRANCE - UNPASTEURIZED, CREAMY, NUTTY <b>GRAFTON SMOKED CHILI CHEDDAR</b> , USA - SMOKE, HEAT, AGED 60-DAYS <b>GRANA PADANO</b> , ITALY - AGED 9-MONTHS <b>MAHON</b> , SPAIN - FIRM, TANGY <b>POINT REYES</b> , USA - MEDIUM CREAMY BLUE, SWEET <b>SWEET GRASS DAIRY GREEN HILL</b> , GA, USA - DOUBLE CREAM CAMEMBERT, BUTTER FINISH <b>SWEET GRASS DAIRY THOMASVILLE TOMME</b> , USA - RAW GRASS, TANGY <b>SWEET GRASS DAIRY GEORGIA GOUDA</b> , USA - FIRM, SWEET, NUTTY	<b>ARTZAI GAZTA IDIAZABAL</b> , SPAIN - UNPASTEURIZED, HARD, SMOKEY, RICH <b>LAMB CHOPPER</b> , HOLLAND - SMOOTH, BUTTERY <b>MOLITERNO AL TARTUFO</b> , ITALY - TRUFFLE  <b>GOAT</b> <b>BIJOU</b> , USA - SOFT, FRESH, SWEET, AGED 1-WEEK <b>BÛCHERON</b> , FRANCE - SEMI FIRM, AGED 10-WEEKS <b>SMOKIN GOAT CHEESE</b> , SEMI-SOFT SMOKED, SPAIN, AGED 60 DAYS