



DINNER MENU

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!

SONO CAFE, TAMPA MUSEUM OF ART
MISE CAFE, AMALIE ARENA
CAFE BY MISE EN PLACE, TAMPA INTERNATIONAL AIRPORT, AIRSIDE F (NOW OPEN!)

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** - SPICY CURRIED CORN MUSHROOM DUMPLING, ASPARAGUS CUCUMBER PINE NUT EDAMAME SALAD, SMOKE SOY YUZU EMULSION, TOASTED RICE POWDER - 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** - ROCK SHRIMP, BAY SCALLOPS, TUNA, SALMON, SNAPPER, YUZU, SMOKE SOY, GINGER, FRESNO CHILIES, SWEET POTATO COCONUT PUREE, TOSTONES - 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** - FARRO CARBONARA, TOMATO FENNEL POLLEN JAM, OVER EASY EGG - 13.30
- DAILY SCRATCH SOUPS** - CHOICE OF BROTH OR CREAM - 7.30
- HOUSE CURED CHARCUTERIE PLATE** - NORTH CAROLINA BBQ PORK BELLY RILLETTES, CULATELLO HAM, VENISON 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
- BBQ SPICE RUB GRILLED SHRIMP** - CREAMY VIRGINIA HAM HOMINY, CAROLINA BBQ VINAIGRETTE, PEANUT COLLARD SLAW - 14.30
- SAUTÉED CALAMARI** - EDAMAME, SHIITAKES, CHILIES, HERBS, YUZU SAKE BUTTER - 12.30
- CURRY SPICE RUBBED SEARED SCALLOPS** - RAMEN CASHEW NOODLE SALAD, AJI AMARILLO YUZU KOSHU VINAIGRETTE, FURIKAKE, PICKLED DAIKON - 15.30
- RISOTTO** - BACON, ROCK SHRIMP, CAULIFLOWER, CHIPOLINNI, TOMATO CALABRIAN CHILE TARRAGON BROTH - 12.30
- LA BELLE FARM FOIE GRAS** - BUTTERNUT LAMB BACON MUSHROOM HASH, SORGHUM SHERRY DRIED CHERRY MOSTARDA, SAGE SALT - 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** - TRUFFLED RICOTTA, MUSHROOMS, KALE, GRANA PADANO, SAGE - 14.30
- L.A. PIZZA** - PORK BELLY, PINEAPPLE, GRILLED RED ONIONS, FRESNO CHILIS, GRUYERE - 14.30
- FRIED GREEN TOMATOES SALAD** - JUMBO LUMP CRAB, ARUGULA SALAD, BUTTERMILK CHIVE VINAIGRETTE, PIQUILLO PEPPER OIL - 13.30
- FARMER DAVE URIAH'S URBAN FARMS SALAD** - COMPRESSED STRAWBERRIES, HEARTS OF PALM, PEPITAS, WATERMELON RADISH, MACADAMIA NUT TAMARIND LIME VINAIGRETTE, MANCHEGO WAFER - 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 MILD SPICE, PASILLA, ANCHO, CHIPOTLE, PAPRIKA, 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
- BAHARAT SPICED TOFU** - SPICED TOFU, RAGOUT EGGPLANT, TOMATOES, SPRING SQUASH, FAVAS, CHICKPEAS, SUMAC TOMATO BROTH, FREEKEH, PRESERVED LEMON CHERMOULA - 19.30
- PAN SEARED CHICKEN** - PACCHERI, CONFIT CHICKEN THIGHS, ROAST CAULIFLOWER, PEAS, PIQUILLO PEPPER, MANCHEGO FONDUE, SAFFRON PISTACHIO ROMESCO VINAIGRETTE, GRILLED BROCCOLINI - 23.30
- VEAL SCALLOPINI** - PANCETTA, CAMBOZOLA CHEESE, BLISTERED GRAPE TOMATOES, GRUYERE GRAINY MUSTARD POTATO PURÉE, CHANTERELLE BRANDY VEAL JUS, WHITE AND GREEN ASPARAGUS - 33.30
- SOUS VIDE VENISON** - SAMBAL MISO CURED CABBAGE, EDAMAME RABBIT GREEN BEAN SUCCOTASH, LEMONGRASS STAR ANISE LEMONGRASS BBQ, CASHEW BAMBOO RICE - 38.30
- SEARED AMERICAN RED SNAPPER** - ALEPPO SPICE RUBBED, CRAB, FIDEOS KOSHARI, WILTED SPINACH, TAMARIND DATE WALNUT BUTTER - 32.30
- GRILLED FAROE ISLAND SALMON** - HORSERADISH CRUSTED, SPAGHETTI SQUASH, ANDOUILLE ROCK SHRIMP MAQUE CHOUX, HARICOT VERT CHAYOTE HAZELNUT SALAD, CHARRED LEMON YELLOW TOMATO VINAIGRETTE - 31.30
- STAR ANISE CORIANDER GINGER CRUSTED SEARED TUNA** - COCONUT FORBIDDEN RICE, BLACK SESAME MIRIN JAM, PINEAPPLE PAPAYA CUCUMBER RED ONION CHILE SALAD, DAIKON TURMERIC EMULSION - 33.30
- FILET OF BEEF TENDERLOIN** - TRUFFLED TOMATO RED WINE JUS, VIRGINIA HAM QUICK COLLARDS, POBLANO GOAT CHEESE GRITS, FRIED GREEN TOMATO, CELERY ROOT CORN CHOW CHOW - 40.30
- MOLASSES PECAN CRUSTED RACK OF LAMB** - AMISH CHEDDAR CHILI GRITS, SAUTÉED SEASONAL VEGETABLES, CAYENNE BUTTERMILK ONION RINGS, TRUMPET MUSHROOM BOURBON LAMB JUS - 41.30
- GRILLED HANGER STEAK** - DUCK FAT ROASTED FINGERLING POTATOES, CREAMY GRUYERE BACON BRUSSELS, GRAINY MUSTARD MINUS IP8 BEER VINAIGRETTE, GRILLED ASPARAGUS - 35.30
- DUCK BREAST** - SUNCHOKE PUREE, FAVA BEAN HARICOT VERT BABY CARROTS, BLACKBERRY VERJUS BURNT HONEY EMULSION, DUCK CONFIT FRISEE RADISH PISTACHIO SALAD - 32.30
- ZA'ATAR GRILLED SALMON, TUNA, SNAPPER OR TOFU** - EGGPLANT, SQUASH, MUSHROOMS, PEPPERS, STEAMED CRIMSON LENTIL CRACKED WHEAT SALAD, SAFFRON CARDAMOM VINAIGRETTE - 32.30

SIDES

- CASHEW BAMBOO RICE** - 7.30
AMISH CHEDDAR CHILI GRITS - 7.30
BRAISED KALE - 7.30
SEASONAL VEGETABLE SAUTÉ - 7.30
ROASTED ASPARAGUS - 7.30
- LOBSTER GREEN CHILI MANCHEGO MAC'N'CHEESE** - CORN NUT PEPITA CRUMBLE - 9.30
LENTIL CRACKED WHEAT SALAD - 7.30
BACON SHERRY BRUSSEL SPROUTS - 9.30