



## **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!**

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

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

VEGETARIAN 36.30 / CLASSIC 56.30

### FIRST COURSES

- SOUS VIDE LOBSTER** - CORN FRITTERS, PANCA CHILI LIME EMULSION, HUITLACOCHÉ CREMA, FREEZE DRIED CORN PEPITA CRUMBLE, ROYAL TRUMPET MUSHROOM TOMATILLO RADISH CEVICHE - 14.30
- HAMACHI CRUDO** - KUNG PAO BRUSSEL FIJI APPLE PEANUT SALAD, MISO MUSTARD EMULSION, PASSION FRUIT FLUID GEL, VADOUVAN SEA SALT - 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** - PRESERVED LEMON HORSERADISH URFA CHILI MIGNONETTE - 10.30
- CORNMEAL CRUSTED OYSTERS** - GREEN TOMATO CHUTNEY, ROAST ZELLWOOD CORN AIOLI - 10.30
- SEARED PORK BELLY** - AJI AMARILLO LIME JAM, TOMATILLO AVOCADO SALSA, CABBAGE ESCOVITCH, COTIJA, HOUSE MADE TORTILLAS - 13.30
- DAILY SCRATCH SOUPS** - CHOICE OF BROTH OR CREAM - 7.30
- HOUSE CURED CHARCUTERIE PLATE** - NORTH CAROLINA BBQ PORK BELLY RILLETTES, DUCK TASSO, ZA'ATAR LAMB SALAMI, CHICKEN CHORIZO SAUSAGE, BRESAOLA, PICKLED DRIED CHERRIES, GREEN TOMATO POBLANO COCKTAIL SAUCE, PICKLED SHRIMP 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
- BAHARAT SPICE RUBBED SHRIMP** - HIBISCUS COMPRESSED WATERMELON, CUCUMBER BASIL JUICE, LEMON SUMAC VINAIGRETTE, CUCUMBER FETA CAPER RADISH SUNFLOWER SEED SALAD - 14.30
- SAUTÉED CALAMARI** - EDAMAME, SHIITAKES, CHILIES, HERBS, YUZU SAKE BUTTER - 12.30
- CHORIZO SPICE RUBBED SCALLOPS** - PISTACHIO ROMESCO VINAIGRETTE, SERRANO HAM MARBLE POTATO CORN SALAD, OLIVE CRUMBLE - 15.30
- LAMB RISOTTO** - MIREPOIX, WILD MUSHROOMS, BLACK GARLIC MARSALA BROTH, GRANA PADANO, MINT GREMOLATA - 12.30
- LA BELLE FARM FOIE GRAS** - WHITE PEACH GASTRIQUE, BLACK PEPPER HOE CAKE, CELERY ROOT GIARDINIERA, SMOKED MALDON SEA 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** - PULLED DUCK, GRILLED EGGPLANT, GOAT CHEESE, OLIVES, CALABRIAN CHILIES - 14.30
- L.A. PIZZA** - CHIMICHURRI, GRILLED CHICKEN, MANCHEGO, ROAST TOMATOES, MUSHROOMS - 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
- WILD MUSHROOM EDAMAME SALAD** - POMEGRANATE SEEDS, WALNUTS, LEMON TAHINI YOGURT, PICKLED RADISH - 12.30
- ORGANIC ARUGULA** - FIGS, CONFIT BALSAMIC RED ONIONS, CRISPY PANCETTA, GOAT CHEESE FOCACCIA TOAST, SHERRY WALNUT VINAIGRETTE - 10.30
- SUMMER VEGETABLE SALAD** - WHIPPED FETA, TOASTED HAZELNUTS, HAZELNUT VINAIGRETTE - 11.30
- 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
- GEORGIA GOUDA**, USA - RAW, SOFT, CREAMY, TANGY, SMOOTH, AGED 60-DAYS
- 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
- REYPENAER**, HOLLAND - INTENSE, CREAMY, AGED 1-YEAR
- STILTON**, UK - CRUMBLY BLUE, POTENT
- SWEET GRASS DAIRY CAMEMBERT**, USA - DOUBLE CREAM, BUTTER FINISH
- SWEET 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
- MOLITERNO AL VINO**, ITALY - SHARP, AMARONE

### GOAT

- BIJOU**, USA - SOFT, FRESH, SWEET, AGED 1-WEEK

### ENTRÉES

- HERBS DE PROVENCE CRUSTED TOFU** - FARRO, ASPARAGUS, PEAS, CHANTERELLE MUSHROOMS, CORN, GRAPE TOMATOES, LEMON TOMATO TARRAGON BROTH - 19.30
- PAN SEARED FREE RANGE CHICKEN** - CANNELLINI BEAN MERGUEZ RAGOUT, GRILLED CABBAGE, DUCK FAT ROASTED FINGERLING POTATOES, MEYER LEMON CALABRIAN FENNEL POLLEN VINAIGRETTE - 23.30
- VEAL SCALLOPINI** - POBLANO GOAT CHEESE GRITS, ANCHO TOMATO RED WINE VEAL JUS, BLACK EYE PEA GREEN TOMATO ZUCCHINI VIRGINIA HAM SUCCOTASH - 33.30
- SOUS VIDE VENISON** - RABBIT MUSHROOM POSOLE, PEPITA SALSA VERDE, FRESNO CHILI CHIMICHURRI GRILLED ASPARAGUS - 38.30
- SEARED RED SNAPPER** - CREAMY LOBSTER CORN MUSHROOM SUMMER SQUASH RAGOUT, PEPITA STEAMED QUINOA, GREEN TOMATO FRESNO CHILI HORSERADISH VINAIGRETTE, PICKLED CIPOLLINI ONIONS - 32.30
- GRILLED NORWEGIAN SALMON** - FORBIDDEN BLACK RICE, COCONUT GINGER CHILI SAUTÉED GREENS, EDAMAME CASHEW JICAMA RADISH SALAD, SOY EMULSION - 31.30
- ALEPPO CRUSTED PAN SEARED TUNA** - SUNCHOKE CIPOLLINI ONION CRAB BARIGOULE, FREGOLA SARDO, RED WINE BLACK GARLIC THYME BUTTER - 33.30
- FILET OF BEEF TENDERLOIN** - SMOKED PAPRIKA FINGERLING POTATO PIQUILLO HASH, GRILLED WHITE ASPARAGUS, KALE SALSA VERDE, SHERRY VINEGAR CAPER BLACK TRUFFLE JUS - 40.30
- MOLASSES PECAN CRUSTED RACK OF LAMB** - AMISH CHEDDAR CHILI GRITS, GRILLED VEGETABLES, CAYENNE BUTTERMILK ONION RINGS, TRUMPET MUSHROOM BOURBON LAMB JUS - 41.30
- GRILLED HANGER STEAK** - GUANCIALE REYPENAER GOUDA CREAMED KALE, SUNCHOKE FINGERLING POTATO FAVA BEAN HASH, PORCINI SHERRY VINAIGRETTE - 35.30
- SEARED DUCK BREAST** - GREEN CURRY COCONUT PEANUT DUCK EGG FRIED RICE, TEMPURA FENNEL, GOCHARA SAUTÉED SHIITAKES, HARICOT VERTS, BLACKBERRY 5 SPICE RED WINE GASTRIQUE - 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

- DUCK FAT MARBLE POTATOES** - 8.30
- AMISH CHEDDAR CHILI GRITS** - 7.30
- BRAISED KALE** - 7.30
- REYPENAER GOUDA CREAMED KALE** - 7.30
- SEASONAL VEGETABLE SAUTÉ** - 7.30
- LOBSTER GREEN CHILI MANCHEGO MAC'N'CHEESE** - CORN NUT PEPITA CRUMBLE - 9.30
- LENTIL CRACKED WHEAT SALAD** - 7.30
- PANCETTA SHERRY BRUSSEL SPROUTS** - 9.30