



## **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, WILD BOAR SALAMI, 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

**CHILI ARBOL CRUSTED SHRIMP** - FARRO WHITE BEAN VIRGINIA HAM GREEN CHILI RAGOUT, PICKLEBACK SLAW, NC BBQ VINAIGRETTE - 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

**BAY SCALLOP RISOTTO** - NDUJA, CAULIFLOWER, MARCONA ALMONDS, GOLDEN RAISINS, MANCHEGO - 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** - CORN PANCETTA, TOMATOES BASIL, GRILLED RED ONIONS, PEPPERONCINI - 14.30

**L.A. PIZZA** - PULLED DUCK, POINT REYES BLUE, MUSHROOMS, DRIED CHERRIES, HAZELNUTS - 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

**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

**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** - VEAL SWEETBREAD BRUSSEL PANCETTA KALE WALNUT FRICASSEE, LOBSTER MUSHROOM VEAL JUS, TURNIP PUREE - 33.30

**SOUS VIDE VENISON** - BUTTERNUT SQUASH AMISH CHEDDAR GRITS, VIRGINIA HAM BRAISED GREEN BEANS, CORNMEAL FOIE GRAS BROWN BUTTER SAGE WAFFLE, MORELLO CHERRY PEPPADEW SORGHUM BBQ SAUCE - 38.30

**SEARED RED SNAPPER** - CREAMY LOBSTER CORN MUSHROOM SUMMER SQUASH RAGOUT, PEPITA STEAMED QUINOA, GREEN TOMATO FRESNO CHILI HORSERADISH VINAIGRETTE, PICKLED SHALLOTS - 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** - CREAMY MUSTARD COMTE CARAWAY POTATOES, LOBSTER MUSHROOM CIPOLLINI ONION SPECK SUCCOTASH, BÉARNAISE 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

**BACON SHERRY BRUSSEL SPROUTS** - 9.30

**ROASTED ASPARAGUS** - 7.30