



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

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** - GREEN TOMATOES, ORANGE SUPREMES, RED ONION, CRISPY VIRGINIA HAM, FREEZE-DRIED CORN, PANCA CHILI CHIMICHURRI - 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** - BUTTERMILK BLUE CHEESE DATE CROQUETTE, PEAR CIDER BUTTER, SHAVED FENNEL MUSTARD SLAW - 13.30
- DAILY SCRATCH SOUPS** - CHOICE OF BROTH OR CREAM - 7.30
- HOUSE CURED CHARCUTERIE PLATE** - NORTH CAROLINA BBQ PORK BELLY RILLETTES, CULATELLO, VENISON PORCINI MARSALA SAUSAGE, ZA'ATAR LAMB 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
- ANCHO CORIANDER CRUSTED SHRIMP** - GREEN TOMATO HORSERADISH VINAIGRETTE, SMOKED SWEET POTATO PURÉE, ANDOUILLE BLACK EYE PEA SALAD, BUTTERMILK FRIED SHALLOTS - 14.30
- SAUTÉED CALAMARI** - EDAMAME, SHIITAKES, CHILIES, HERBS, YUZU SAKE BUTTER - 12.30
- MASALA CRUSTED SCALLOPS** - CURRIED CAULIFLOWER PUREE, PRESERVED ORANGE SAFFRON EMULSION, TRUFFLE APPLE NIGELLA SEED FRESNO CHILI FREEKEH SALAD - 15.30
- RISOTTO** - PULLED DUCK, WILD MUSHROOMS, PEAS, RAMPS, HERBS, PARMESAN BROTH - 12.30
- LA BELLE FARM FOIE GRAS** - RHUBARB MISO JAM, EDAMAME MASCARPONE DUMPLING, GREEN BEAN WATERMELON RADISH CASHEW GRAPEFRUIT SALAD, STAR ANISE 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** - RAMP PESTO, LAMB SAUSAGE, FRESNO CHILI PEPPERS, POINT REYES BLUE CHEESE - 14.30
- L.A. PIZZA** - ROCK SHRIMP, OLIVES, ARTICHOKE HEARTS, SAN MARZANO TOMATOES, CAPERS, LEMON ARUGULA SALAD - 14.30
- FRIED GREEN TOMATOES SALAD** - JUMBO LUMP CRAB, ARUGULA SALAD, BUTTERMILK CHIVE VINAIGRETTE, PIQUILLO PEPPER OIL - 13.30
- HEARTS OF ROMAINE CAESAR** - PARMESAN TUILLE, FOCACCIA CROSTINI, ANCHOVY, RED ONION, BLACK GARLIC CAESAR DRESSING - 9.30
- 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
- SPRING 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

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
- REYFENAER**, HOLLAND - INTENSE, CREAMY, AGED 1-YEAR
- STILTON**, UK - CRUMBLY BLUE, POTENT
- SWEET GRASS DAIRY CEMEMBERT**, USA - DOUBLE CREAM, BUTTER FINISH
- SWEET THOMASVILLE TOMME**, USA - RAW GRASS, TANGY
- TALEGGIO**, ITALY - CREAMY, STRONG

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

- HARISSA CRUSTED TOFU** - ROAST BUTTERNUT SQUASH, CHARMOULA FREEKEH, POMEGRANATE MOLASSES, ORANGE FRISÉE RADISH TURNIP PISTACHIO SALAD, LEMON TAHINI YOGURT - 19.30
- PAN SEARED FREE RANGE CHICKEN** - MUSHROOM NDUJA FREGOLA, RAMP SALSA VERDE, ROASTED TOMATO PIQUILLO PEPPER OLIVE SAUCE, PINENUT BROWN BUTTER BROCCOLINI - 23.30
- VEAL SCALLOPINI** - CAVATELLI, CRAB, BUTTERNUT SQUASH LEEK FONDUE, WHITE ASPARAGUS, PISTACHIO CALABRIAN CHILI GREMOLATA, RED WINE OLIVE JUS - 32.30
- SOUS VIDE VENISON** - CARROT MASCARPONE PURÉE, MUSTARD TARRAGON JUS, FRENCH GREEN LENTIL RABBIT CHANTERELLE MUSHROOM RAGOUT, CITRUS GRILLED BELGIAN ENDIVE - 37.30
- SEARED RED SNAPPER** - CURRY CRUSTED, CASHEW BAMBOO COCONUT RICE, BABY BOK CHOY RAGOUT, CORN, ROYAL TRUMPET MUSHROOMS EDAMAME, BABY CARROTS, SMOKED SOY YUZU KOSHU MISO VINAIGRETTE - 30.30
- MOFONGO CRUSTED GRILLED NORWEGIAN SALMON** - CREAMY YUCCA ROCK SHRIMP FRICASSEE, BRUSSELS CALLALOO, TRUFFLED CHAYOTE ESCOVITCH, GUAVA GHOST CHILI TAMARIND BBQ - 29.30
- 5 PEPPERCORN CRUSTED PAN SEARED TUNA** - LOBSTER FARRO KALE MUSHROOM RISOTTO, BRAISED FENNEL, LOBSTER RED WINE DEMI GLACE, CELERY ROOT PEAR PINENUT RED ONION SALAD - 31.30
- FILET OF BEEF TENDERLOIN** - PARSNIP PURÉE, SHORT RIB RILLETTE TOAST, ROASTED BABY CARROTS, CIPOLLINI ONION AGRODOLCE, BLACK GARLIC BALSAMIC RED WINE JUS - 40.30
- MOLASSES PECAN CRUSTED RACK OF LAMB** - AMISH CHEDDAR CHILI GRITS, GRILLED SEASONAL VEGETABLES, CAYENNE BUTTERMILK ONION RINGS, TRUMPET MUSHROOM BOURBON LAMB JUS - 40.30
- GRILLED HANGER STEAK** - AJI AMARILLO MOLE RUBBED, SMOKED MAPLE ACORN SQUASH, PERUVIAN LIMA BEAN SUCCOTASH SALAD, PICKLED ANAHEIM, PUREE, CHORIZO RED ONION SOUBISE - 34.30
- SEARED DUCK BREAST** - CELERIAC LEEK PUREE, PULLED DUCK BRICK, SMOKED BACON FIJI APPLE BRUSSELS, BRAISED CIPOLLINI ONIONS, MORELLO CHERRY FENNEL THYME MINUS 8 GASTRIQUE - 30.30
- ZA'ATAR GRILLED SALMON, TUNA, SNAPPER OR TOFU** - EGGPLANT, SQUASH, MUSHROOMS, PEPPERS, STEAMED CRIMSON LENTIL CRACKED WHEAT SALAD, SAFFRON CARDAMOM VINAIGRETTE - 30.30

SIDES

- DUCK FAT MARBLE POTATOES** - 8.30
- AMISH CHEDDAR CHILI GRITS** - 7.30
- BRAISED KALE** - 7.30
- SEASONAL VEGETABLE SAUTÉ** - 7.30

- CALAMARATA TALEGGIO MAC'N'CHEESE** WITH LAVASH BREADCRUMBS - 9.30
- LENTIL CRACKED WHEAT SALAD** - 7.30
- PANCETTA SHERRY BRUSSEL SPROUTS** - 9.30