



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, COMING SOON - MONTADOS BY MISE EN PLACE, 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 - 12.32
CARPACCIO - CHOICE OF **BEEF TENDERLOIN** OR **SMOKED SALMON** WITH ARUGULA, CAPERS, RED ONION, CROSTINI, ARTICHOKE RADISH SALAD, REGGIANO, TRUFFLE LIME SHALLOT VINAIGRETTE - 13.32
HAWAIIAN HAMACHI CRUDO - PRESERVED LEMON VINAIGRETTE, ORANGES, PICKLED SERRANO CHILIES, RADISH, PISTACHIO DUKKAH, PUFFED RICE - 14.32
CEVICHE - COMPRESSED PINEAPPLE, RED ONION, FRESNO CHILIES, CHIA SEEDS, CILANTRO, MACADAMIA NUTS, PASSION FRUIT JUICE, CHILEAN EXTRA VIRGIN OLIVE OIL - 12.32
MARKET OYSTERS - GREEN APPLE HORSERADISH PINK PEPPERCORN MIGNONETTE - 10.32
HOUSE CURED CHARCUTERIE PLATE - NORTH CAROLINA BBQ PORK BELLY RILLETTES, SPECK HAM, BBQ WHITE CHEDDAR FRESNO SAUSAGE, WILD BOAR SALAMI, BRESAOLA, PICKLED DRIED CHERRIES, PICKLED SHRIMP, GREEN TOMATO POBLANO COCKTAIL SAUCE AND CHEF'S GROOVY ACCOMPANIMENTS - 16.32

SOUP AND SALADS

FRIED GREEN TOMATOES SALAD - JUMBO LUMP CRAB, ARUGULA SALAD, RED ONIONS, BUTTERMILK CHIVE VINAIGRETTE, PIQUILLO PEPPER OIL - 13.32
BRICK STREET FARMS LITTLE GEM CAESAR - GRILLED HOUSE BAGUETTE, SHAVED GRANA PADANO, BLACK GARLIC MEYER LEMON WHITE ANCHOVY VINAIGRETTE, RED ONION - 10.32
ORGANIC ARUGULA - FIGS, CONFIT BALSAMIC RED ONIONS, CRISPY PANCETTA, GOAT CHEESE FOCACCIA TOAST, SHERRY WALNUT VINAIGRETTE - 10.32
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 - 11.32
SOUP OF THE MOMENT - CHOICE OF BROTH OR CREAM - 7.32

STARTERS

SOUS VIDE LOBSTER - GRILLED ASPARAGUS CORN ROYAL TRUMPET SALAD, SAFFRON PISTACHIO ROMESCO VINAIGRETTE, PICKLED RAMPS, FRIED CIPPOLINI ONIONS - 15.32
SOFT SHELL CRAB - OLD BAY CORNMEAL CRUSTED, BLACK GARLIC MALT VINEGAR AIOLI, CRISPY FINGERLING POTATO, CAPERBERRY CORIANDER CHILI SALAD - 14.32
CORNMEAL CRUSTED OYSTERS - GREEN TOMATO CHUTNEY, ROAST ZELLWOOD CORN AIOLI - 10.32
SEARED PORK BELLY - GOAT CHEESE CROQUETTE, DATE SHERRY JAM, FRISEE MARCONA ALMOND ORANGE RED ONION SALAD - 15.32
CHICKEN LIVER PORT MOUSSE PÂTÉ - FENNEL ONION RADISH, PINOT VERJUS GRAPE MARMALADE - 11.32
BURRATA SERRANO HAM - APPLE PEAR HAZELNUT ENDIVE SALAD, FIG BALSAMIC JAM, GRILLED BAGUETTE - 14.32
GUNPOWDER SPICE RUBBED SHRIMP - MASALA WILTED SPINACH, SHISITO LIME AVOCADO PUREE, TAMARIND GINGER RAITA, PICKLED CAULIFLOWER - 14.32
SAUTÉED CALAMARI - EDAMAME, SHIITAKES, CHILIES, YUZU SAKE BUTTER, THAI HERBS - 12.32
SEARED SCALLOPS - ROOT VEGGIE APPLE CHORIZO HASH, PORK BELLY CHICHARRONES, CARROT GINGER EMULSION, FRIED LEEKS - 15.32
RISOTTO - CRAB, VIRGINIA HAM, BUTTERNUT SQUASH PUREE, KALE, SAGE, PEPITAS, MASCARPONE - 12.32
LA BELLE FARM FOIE GRAS - BUTTERNUT HAZELNUT RAVIOLI, PEPPERONATA, FIG MARSALA BLACK GARLIC VINAIGRETTE, PORCINI MALDON SEA SALT - 16.32
NASHVILLE HOT QUAIL - MIXED MARBLE VIRGINIA HAM POTATO SALAD, ZICKLES, POBLANO BUTTERMILK VINAIGRETTE - 13.32
KOBE OXTAIL POUTINE - FINGERLING FRIES, OXTAIL GRAVY, CHEDDAR CURDS - 12.32
LOBSTER POUTINE - FINGERLING FRIES, BRANDY GRAVY, CHEDDAR CURDS - 13.32
POUTINE OF THE MOMENT - 12.32
L.A. PIZZA - VENISON SAUSAGE, RICOTTA, FRESNO CHILES, BROCCOLINI - 14.32
L.A. PIZZA - MIXED MUSHROOMS, SLAB BACON, ROAST GARLIC, TRUFFLE OIL DRESSED ARUGULA PINE NUT GRANA PADANO SALAD - 14.32

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 - 19.32 +ADD EGG - 3.32 +ADD PORK BELLY - 5.32 +ADD FOIE GRAS - 15.32
VEGETABLE FARRO QUINOA STIR FRY - SEARED TOFU, WILD MUSHROOM, EDAMAME, ASPARAGUS, CASHEW, CELERY ROOT, FARRO, QUINOA, TRUFFLED PORCINI BROTH, ORANGE, WATERMELON RADISH FRISEE SALAD - 22.32
FREE RANGE CHICKEN BREAST - PULLED CHICKEN ROOT VEGETABLE PEPITA RAGOUT, VIRGINIA HAM WILTED ESCAROLE, APPLE CIDER FIG MAPLE BBQ SAUCE - 27.32
VEAL SCALLOPINI - CAVATELLI, PORCINI LEEK FONDUE, HAZELNUT GREMOLATA ROASTED ROYAL TRUMPETS, BLACK GARLIC RED WINE VEAL JUS - 35.32
SOUS VIDE VENISON - LAMB BACON FINGERLING POTATO LYONNAISE, BRAISED FENNEL, CIPOLLINI AGRODOLCE, CHANTERELLE BRANDY SAUCE - 40.32
SEARED AMERICAN RED SNAPPER - ROCK SHRIMP SAFFRON RISOTTO CAKE, TRUFFLED BRAISED SAVOY CABBAGE, BROWN BUTTER TOMATO EMULSION - 35.32
GRILLED FAROE ISLAND SALMON - , AJI AMARILLO ADOBE SPICE RUB, CREAMY CRAB BACON HOMINY RAGOUT, PICKLED TOMATILLOS, PEPITA LIME AVOCADO BUTTER, SORGHUM ROASTED BUTTERNUT SQUASH - 33.32
GOCHUJANG CRUSTED TUNA - SWEET POTATO MISO CANDIED GINGER PUREE, EDAMAME SHISITO PEANUT SUCCOTASH, KIMCHI VINAIGRETTE, LEMONGRASS PICKLED BEECH MUSHROOMS - 34.32
FILET OF BEEF TENDERLOIN - CHORIZO SPICE RUBBED, FINGERLING PATATAS BRAVAS, GRILLED WHITE ASPARAGUS, PIQUILLO PEPPER SHERRY JUS, MOJO VERDE - 40.32
MOLASSES PECAN CRUSTED RACK OF LAMB - AMISH CHEDDAR CHILI GRITS, SAUTÉED SEASONAL VEGETABLES, CAYENNE BUTTERMILK ONION RINGS, TRUMPET MUSHROOM BOURBON LAMB JUS - 42.32
GRILLED HANGER STEAK - FIVE PEPPERCORN CRUSTED, MASCARPONE RICE GRITS, GRILLED RADICCHIO, FENNEL OLIVE ROASTED RED PEPPER ESCABECHE - 36.32
SEARED DUCK BREAST - FRENCH GREEN LENTIL PULLED DUCK SUNCHOKE WILD MUSHROOM RAGOUT, DUCK FAT BRUSSELS, MORELLO CHERRY VERJUS FENNEL GASTRIQUE - 34.32
ZA'ATAR GRILLED SALMON, TUNA, SNAPPER OR TOFU - EGGPLANT, SQUASH, MUSHROOMS, PEPPERS, STEAMED CRIMSON LENTIL CRACKED WHEAT SALAD, SAFFRON CARDAMOM VINAIGRETTE - 35.32/TOFU 22.32

SIDES

AMISH CHEDDAR CHILI GRITS - 9.32
SAUTE OF CARROT, BEET, BROCCOLINI, TURNIP, CAULIFLOWER, AND RADISH - 9.32
CREAMED KALE GRUYERE CHEESE - 9.32
GRILLED ASPARAGUS - 9.32
BACON SHERRY BRUSSEL SPROUTS - 10.32
LOBSTER GREEN CHILI MANCHEGO MAC'N'CHEESE - CORN NUT PEPITA CRUMBLE - 12.32
WARM CRIMSON LENTIL CRACKED WHEAT SALAD - 9.32
DUCK FAT ROASTED MARBLE POTATOES - 9.32
HARISSA ROASTED CARROTS PISTACHIO DUKKAH - 9.32
BLACK TRUFFLE FRIES HERBS, PARMESAN - 9.32

CHEESE COURSE

SELECT THREE 18.32 / **FIVE** 22.32

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

COW	SHEEP
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 SWEET GRASS DAIRY GREEN HILL , GA, USA - DOUBLE CREAM CAMEMBERT, BUTTER FINISH SWEET GRASS DAIRY HEAT , USA - SEMI-FIRM PEPPERJACK WITH CHILIS, AGED 60-DAYS SWEET GRASS DAIRY THOMASVILLE TOMME , USA - RAW GRASS, TANGY SWEET GRASS DAIRY GEORGIA GOUDA , USA - FIRM, SWEET, NUTTY	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