



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 - SPICY CURRIED CORN MUSHROOM DUMPLING, ASPARAGUS CUCUMBER PINE NUT EDAMAME SALAD, SMOKE SOY YUZU EMULSION, TOASTED RICE POWDER - 14.30

HAMACHI 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 - PRESERVED LEMON HORSERADISH URFA CHILI MIGNONETTE - 10.30

CORNMEAL CRUSTED OYSTERS - GREEN TOMATO CHUTNEY, ROAST ZELLWOOD CORN AIOLI - 10.30

SEARED PORK BELLY - KABOCHA SQUASH SALAD, SMOKED APPLE JUNIPER BUTTER, DILL CHIMICHURRI, RICOTTA SALATA - 13.30

DAILY SCRATCH SOUPS - CHOICE OF BROTH OR CREAM - 7.30

HOUSE CURED CHARCUTERIE PLATE - NORTH CAROLINA BBQ PORK BELLY RILLETTES, VEAL PÂTÉ, VENISON SAUSAGE, WILD BOAR SALAMI, LOMO, 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

TANDOORI GRILLED SHRIMP - KACHUMBER SALAD, PEANUT PASSION FRUIT CHUTNEY RAITA, CHICKPEA TORTILLA - 14.30

SAUTÉED CALAMARI - EDAMAME, SHITAKES, CHILIES, HERBS, YUZU SAKE BUTTER - 12.30

MAPLE MOJO SEARED SCALLOPS - OLIVE CHORIZO GRAPE TOMATO FINGERLING POTATO RAGOUT, PIQUILLO PEPPER SHERRY EMULSION - 15.30

RISOTTO - HOPPIN JOHN, ROCK SHRIMP, VIRGINIA HAM, BLACK EYED PEAS, COLLARD GREENS, FRESNO CHILI BROTH, SONOMA DRY JACK - 12.30

LA BELLE FARM FOIE GRAS - PULLED DUCK PARSNIP LATKE, WALNUT SALSA VERDE, PICKLED FENNEL, PEAR BURNT HONEY VANILLA BEAN VINAIGRETTE, LAVENDER 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 - ROCK SHRIMP, BROCCOLINI, CALABRIAN CHILIES, PINE NUTS, SUN DRIED TOMATOES - 14.30

L.A. PIZZA - FINGERLING POTATOES, LARDONS, KALE, GOAT CHEESE, TRUFFLE CREMA - 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

ROASTED BUTTERNUT SQUASH SALAD - BROWN BUTTER SHERRY MISO VINAIGRETTE, GOAT CHEESE FONDUE, PEAR CARPACCIO, VADOUVAN SESAME ALMOND GRANOLA - 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

SWEET GRASS DAIRY CAMEMBERT, USA - DOUBLE CREAM, BUTTER FINISH

THOMASVILLE TOMME, USA - RAW GRASS, TANGY

SONOMA DRY JACK, USA - FIRM, PALE YELLOW, NUTTY

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 **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

SALT & PEPPER CRUSTED TOFU - SOBA NOODLES, YUZU KOSU SOY BROTH, COCONUT MILK, CHILIES, GREENS, EDAMAME, MUSHROOMS, WATERMELON RADISH, GREEN BEANS, PICKLED CARROTS - 19.30

AJI AMARILLO PEPITA CRUSTED CHICKEN - PURPLE POTATO YUCCA CHORIZO CORN HASH, PANCA CHILI LIME EMULSION, GRILLED WHITE ASPARAGUS, SPICY AVOCADO PURÉE - 23.30

VEAL SCALLOPINI - ROASTED KABOCHA SQUASH, CREAMY POINT REYES BLUE CHEESE BACON FREGOLA, APPLE FENNEL HAZELNUT RADISH SALAD, CIDER CALVADOS VEAL JUS - 33.30

SOUS VIDE VENISON - RABBIT FAVA CANNELLINI BEAN SUN DRIED TOMATO ALMOND RAGOUT, PUMPKIN FONDUE, MASCARPONE POLENTA, GUANCIALE PORCINI RED WINE BLACK CURRANT JUS - 38.30

SEARED AMERICAN RED SNAPPER - CHORIZO SHERRY FONDUE, CELERY ROOT ORANGE OLIVE SALAD, QUINOA CALAMARI CHORIZO PEA PAELLA, ROASTED BRUSSEL SPROUTS - 32.30

GRILLED NORWEGIAN SALMON - FENNEL CRUSTED, BELUGA LENTIL CRAB NDUJA STEW, BROWN BUTTER PINE NUT SPINACH, HIBISCUS VERJUS EMULSION, GOLDEN BEETS - 31.30

HARISSA CRUSTED SEARED TUNA - MUSHROOM SCALLOP TAGINE, RED CHERMOULA VINAIGRETTE, CAULIFLOWER COUSCOUS, EGGPLANT PRESERVED LEMON JAM - 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, GRILLED VEGETABLES, CAYENNE BUTTERMILK ONION RINGS, TRUMPET MUSHROOM BOURBON LAMB JUS - 41.30

GRILLED HANGER STEAK - CREAMY MUSTARD COMTE CARAWAY POTATOES, BRUSSEL SPECK WHITE ASPARAGUS ROYAL TRUMPET RAGOUT, BÉARNAISE VINAIGRETTE - 35.30

SEARED DUCK BREAST - PULLED DUCK ALMOND SAUTÉED FREEKEH, SWISS CHARD, HARISSA ROASTED BABY CARROTS, POMEGRANATE RAS EL HANOUT 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

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