lilac

Chef John Fraser

All our seafood is locally and sustainably sourced.

Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

OPERATION CHARGES**:** For parties of 6 or more guests, a 20% Staff Service Charge will be added to your check. This is distributed entirely to the employee(s) providing the service. All prices and Staff Service Charges are subject to applicable taxes. Please note, we are a cashless venue.



At its core, Lilac is a tribute to Chef John Fraser's passion for his craft, shaped by his years of training in Europe. Every detail—from the cuisine to the cocktails—reflects his commitment to creating an elevated yet approachable fine dining experience where Coastal Mediterranean sensibility aligns with the pristine, raw ingredients of Tampa. As one of Tampa's first-ever Michelin-Starred restaurants, Lilac redefines fine dining in the city with a menu that couples bold, distinct flavors and luxurious preparation.

Using locally sourced produce, each course showcases Chef Fraser's authentic interpretation of Mediterranean classics, reimagined through the lens of Tampa Bay's local artisans and producers.

We are proud to partner with the following local farms:

Tampa Bay Sprouting Co. | Tampa Bee's | Shogun Farm
Florida Pure Sea Salt | Tropic Star Seafood
Maple Brooke Mushroom Co.

TASTING MENU

Hors D'Oeuvres
Chef's selection of canapés for the table

Steamed Leeks, Burgundy Truffle Mosaic
poached salsify, Viognier vinaigrette
buckwheat, marcona almond
or
Snapper Crudo
Ruskin red tomato water, watermelon radish
finger lime, datil pepper

Truffle Tajarin
hand-cut pasta, cured egg yolk, sarvecchio cheese

Diver Scallop
pine nut risotto, cured lemon
Aleppo peppers, rosemary embers
or
Dover Sole
caper beurre noisette, légumes en barigoule
toasted milk bread, garden herbs

Roasted Squab and Foie Gras Mousse
spaghetti squash, pistachio dukkah
port wine gel

Prime Filet Mignon
royal trumpet mushroom, cipollini
horseradish-potato purée

Sorbet Interlude

Chocolate Mille-Feuille
caramelized phyllo, chocolate diplomat cream
honey gastrique, bee pollen

Tasting Menu 225
Wine Pairing 115

HORS D'OEUVRES
For the Table

Milk Bread
house made cultured butter and infused olive oil

Chef's Selection of Canapés
a seasonal assortment of three

Lilac Caviar Service
Supplement 185
osetra, caramelized onion dip
pommes rösti

APPETIZERS
Choice of One

Steamed Leeks, Burgundy Truffle Mosaic
poached salsify, Viognier vinaigrette
buckwheat, marcona almond

Trail Bale Farm Hen Egg
marsh hen mill heirloom polenta
forest mushrooms, sarvecchio cheese

Snapper Crudo
Ruskin red tomato water, watermelon radish
finger lime, datil pepper

Diver Scallop
pine nut risotto, cured lemon, Aleppo peppers
rosemary embers

Florida Spiny Lobster Risotto
candied kumquat, toasted cumin, marjoram

Roasted Squab and Foie Gras Mousse
spaghetti squash, pistachio dukkah
port wine gel

Heritage Pork Belly, Spanish Octopus
sweet corn succotash, 'nduja, fine herbs

Truffle Tajarin
Supplement MP
hand-cut pasta, egg yolk
sarvecchio cheese

ENTRÉES
Choice of One

Buffalo Milk Ricotta Caramelle
roasted aubergine, demi-sec tomato, basil, saba

Florida Snapper
Cedar Key clams, bacon, caraflex cabbage, potato

Lilac Bouillabaisse
saffron-tomato broth, pernod, rouille, baguette

Duck Au Poivre
pepper-crusted breast, confit leg
citrus-glazed carrots, marinated olives

Elysian Fields Lamb
rack and belly, parsnip, Brussels sprouts, mint

Iberico Pork and Shogun Farm Wild Boar
chanterelles, roasted butternut squash
confit garlic, spinach

Prime Filet Mignon
royal trumpet mushroom, cipollini
horseradish-potato purée

Dover Sole
Supplement MP
caper beurre noisette
garden herbs
légumes en barigoule