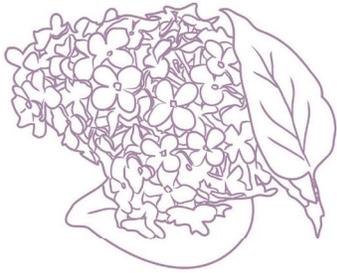


lilac



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:

Fat Beet Farm, Tampa | Tampa Bee's | Brick Street Farms, St. Petersburg
Florida Pure Sea Salt Co., St. Petersburg
Sammy's Seafood, St. Petersburg

TASTING MENU

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

Feta Panna Cotta
truffle sundried tomato pistou
artichoke crisps

Cured Arctic Char
horseradish gribiche, beet vinaigrette

Truffle Tajarin
hand-cut pasta, parmigiano reggiano

Dover Sole
blue crab brandade, brussel sprouts, salsaify

Wagyu Strip Loin
braised beef cheek, potato puree
braised leeks

Strawberry Sorbet
strawberries, basil caviar
lavender shortbread

Chocolate Walnut Crémeux
milk chocolate ganache, espresso gelato

Tasting Menu 205
Wine Pairing 115

APPETIZERS		ENTREÉS	
Red Beet & Robiola Ravioli sicilian pistachio, apple crumble, garlic emulsion	38	Dover Sole Beurre Noisette leek fondue, sherry glazed petite vegetables, truffle	75
Spiced Crusted Tuna radish, fennel, tonnato sauce	36	Florida Red Snapper vesuvian tomato puttanesca, roasted eggplant caviar	60
Diver Scallop pinenut, preserved lemon risotto, rosemary embers	41	Ora King Salmon alaskan king crab, pommes fondantes, fresno-lime butter	56
Squab & Foie Gras butternut, honeycrisp apple, chestnut confit	41	Duck au Poivre aged duck breast, crispy leg confit, citrus glazed carrots	70
Heritage Pork Belly & Spanish Octopus spicy nduja sausage, sweet corn succotash	34	Colorado Lamb Chops fines herbs, braised lamb mille feuille, parsnip	85
Lilac Caviar Service osetra, caramelized onion dip, pommes rösti	185	Pork Secreto roasted beets, tokyo turnip, heirloom grits	70
PASTA & GRAINS		Prime Angus Filet Mignon braised beef cheek, potato puree braised leeks	90
Agnolotti "cacio e pepe", brown butter walnuts scamorza cheese, truffle	48	Prime Beef Ribeye en Rotisserie (Serves Two) ratatouille gratin, garden chimichurri	225
Lemon Risotto rock shrimp, cirelli trebbiano	39		
Truffle Tajarin hand-cut pasta, parmigiano reggiano	42		

Chef John Fraser

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. An automatic gratuity of 20% will be added to all parties of 6 or more but can be adjusted at your discretion. Please note, we are a cashless venue.