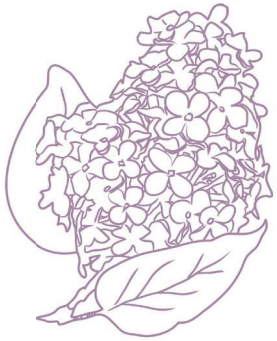
lilac

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.

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:

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

Red Beet & Robiola Ravioli
sicillian pistachio, apple crumble
garlic emulsion

Scallop Carpaccio
strawberry, red za'atar, pistachio

Truffle Tajarin
hand-cut pasta, parmigiano reggiano

Dover Sole en Croûte
artichoke, celery branch, fine herbs

Wagyu Strip Loin
beef cheek, gratin dauphinois
green asparagus

Strawberry Sorbet
strawberries, basil caviar
lavender shortbread

Chocolate Walnut Crémeux
milk chocolate ganache, espresso gelato

Tasting Menu 205
Wine Pairing 115

APPETIZERS

Red Beet & Robiola Ravioli 38
sicilian pistachio, apple crumble, garlic emulsion

Yellowfin Tuna Mosaic 36
fennel, sea beans, pernod spritz

Diver Scallop 41
pinenut, preserved lemon risotto, rosemary embers

Roasted Squab & Foie Gras 41
pistachio crumble, pickled ramps

Heritage Pork Belly & Spanish Octopus 34
spicy nduja sausage, sweet corn succotash

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

PASTA & GRAINS

English Pea Agnolotti 48
"cacio e pepe", tomato jam, maitake mushrooms

King Crab Risotto 42
braised artichokes, basil, parmesan

Truffle Tajarin 42
hand-cut pasta, parmigiano reggiano

ENTRÉES

Trumpet Royal 55
sunchokes, black garlic, charred shallot demi-glace

Dover Sole 75
beurre noisette, legumes en barigoule
cipollini onion

Florida Red Snapper 60
vesuvian tomato puttanesca, roasted eggplant caviar

Ora King Salmon 56
lemon potato, sugar snap peas, leek fondue
english pea espuma

Duck au Poivre 70
aged duck breast, crispy leg confit
citrus-glazed carrots

Elysian Lamb Chops 85
lamb crepinette, crispy leeks, lamb jus

Ibérico Pork Secreto 70
haricot vert, morel mushroom, tokyo turnip
heirloom grits

Prime Angus Filet Mignon 90
braised beef cheek, gratin dauphinois, green asparagus

Prime Beef Ribeye en Rotisserie (*Serves Two*) 225
ratatouille gratin, garden chimichurri