

*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
- White Asparagus Veloute**  
marcona almond, grapes, preserved lemon
- Scallop Carpaccio**  
blood orange, strawberry, pistachio
- Truffle Tajarin**  
hand-cut pasta, parmigiano reggiano
- Dover Sole**  
blue crab brandade, brussel sprouts, salsify
- Wagyu Strip Loin**  
braised beef cheek, potato purée, leeks
- Strawberry Sorbet**  
strawberries, basil caviar  
lavender shortbread
- Chocolate Walnut Crèmeux**  
milk chocolate ganache, espresso gelato

Tasting Menu 205  
Wine Pairing 115

## APPETIZERS

Red Beet & Robiola Ravioli sicilian pistachio, apple crumble, garlic emulsion	38
Spiced Crusted Tuna radish, fennel, tonnato sauce	36
Diver Scallop pinenut, preserved lemon risotto, rosemary embers	41
Squab & Foie Gras butternut, honeycrisp apple, chestnut confit	41
Heritage Pork Belly & Spanish Octopus spicy nduja sausage, sweet corn succotash	34
Lilac Caviar Service osetra, caramelized onion dip, pommes rösti	185

## PASTA & GRAINS

Agnolotti "cacio e pepe", brown butter walnuts scamorza cheese, truffle	48
Lemon Risotto rock shrimp, cirelli trebbiano	39
Truffle Tajarin hand-cut pasta, parmigiano reggiano	42

## ENTREÉS

Dover Sole Beurre Noisette leek fondue, sherry glazed petite vegetables, truffle	75
Florida Red Snapper vesuvian tomato puttanesca, roasted eggplant caviar	60
Ora King Salmon alaskan king crab, pommes fondantes fresno-lime butter	56
Duck au Poivre aged duck breast, crispy leg confit, citrus glazed carrots	70
Colorado Lamb Chops fines herbs, braised lamb mille-feuille, parsnip	85
Pork Secreto roasted beets, tokyo turnip, heirloom grits	70
Prime Angus Filet Mignon braised beef cheek, potato purée, braised leeks	90
Prime Beef Ribeye en Rotisserie ( <i>Serves Two</i> ) ratatouille gratin, garden chimichurri	225

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.