

APPETIZERS

Red Beet & Robiola Ravioli sicilian pistachio, apple crumble, garlic emulsion	38
Yellowfin Tuna Mosaic fennel, sea beans, pernod spritz	36
Diver Scallop pinenut, preserved lemon risotto, rosemary embers	41
Roasted Squab & Foie Gras pistachio crumble, pickled ramps	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

English Pea Agnolotti "cacio e pepe", tomato jam, maitake mushrooms	48
King Crab Risotto braised artichokes, basil, parmesan	42
Truffle Tajarin hand-cut pasta, parmigiano reggiano	42



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

sicilian 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 Crèmeux

milk chocolate ganache, espresso gelato

Tasting Menu 205

Wine Pairing 115

lilac

ENTRÉES

Trumpet Royal sunchokes, black garlic, charred shallot demi-glace	55
Dover Sole beurre noisette, legumes en barigoule cipollini onion	75
Florida Red Snapper vesuvian tomato puttanesca, roasted eggplant caviar	60
Ora King Salmon lemon potato, sugar snap peas, leek fondue english pea espuma	56
Duck au Poivre aged duck breast, crispy leg confit citrus-glazed carrots	70
Elysian Lamb Chops lamb crepinette, crispy leeks, lamb jus	85
Ibérico Pork Secreto haricot vert, chanterelle mushroom, tokyo turnip heirloom grits	70
Prime Angus Filet Mignon braised beef cheek, gratin dauphinois, green asparagus	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.

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.