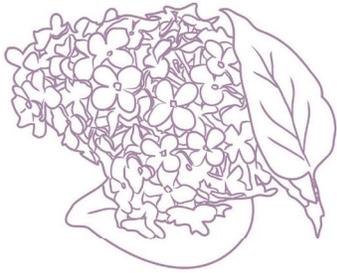


lilac



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 puree, leeks
- Strawberry Sorbet**
strawberries, basil caviar
lavender shortbread
- Chocolate Walnut Crèmeux**
milk chocolate ganache, espresso gelato

Tasting Menu 205
Wine Pairing 115

APPETIZERS		ENTRÉES	
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		