



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

Chefs John Fraser & Joshua Werksman

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.

## TASTING MENU

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

Late Spring Vichyssoise  
english peas, fennel, lime crème fraîche  
smoked trout roe

Terrine of Rabbit & Foie Gras  
peach mostarda, pâte feuilletée

Truffle Tajarin  
hand-cut pasta, parmigiano reggiano

Dover Sole  
diver scallop, chanterelle mushrooms  
pearl onion petals

Ribeye  
domestic wagyu beef, potato purée, petite  
parmesan lettuces, green peppercorn jus

Strawberry Sorbet  
strawberries, basil caviar  
lavender shortbread

Chocolate Walnut Crémeux  
milk chocolate ganache, espresso gelato

Tasting Menu 195  
Wine Pairing 105

## HORS D'OEUVRES

*chef's selection of canapés for the table*

### Pain Provençal

milk bread, heirloom tomatoes, thyme

### Lilac Caviar Service

osetra, caramelized onion dip, pommes rösti

185

## APPETIZERS

### Asparagus and Truffle

snow peas, truffle aioli, citrus vinaigrette, goat cheese

38

### Spiced Crusted Tuna

green chickpea-ramp hummus, sea beans, easter egg radish

36

### Diver Scallop

pinenut, preserved lemon risotto, rosemary embers

41

### Heritage Pork Belly & Spanish Octopus

spicy nduja sausage, sweet corn succotash

34

## PASTA & GRAINS

### Agnolotti

"cacio e pepe", brown butter walnuts, scamorza cheese, truffle

48

### Ravioli

milk fed pork, fairytale eggplant, sugo d'arrosto

42

### Lemon Risotto

rock shrimp, cirelli trebbiano

39

## ENTREÉS

### Dover Sole Beurre Noisette

leek fondue, sherry glazed petite vegetables, truffle

75

### Scamp Grouper a la Plancha

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 Côtelette

finest herbs crust, braised lamb shank, dukkah spice, fig jus

85

### Prime Beef Tenderloin

yukon potato presse, black garlic emulsion, sauce albufera

90

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