



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

Domestic Filet Mignon
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 205
Wine Pairing 115

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
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
Day Boat Snapper Baked in Cataplana (<i>Serves Two</i>) cape canaveral prawns, creamy grits, saffron shellfish broth	120
Duck au Poivre aged duck breast, crispy leg confit, citrus glazed carrots	70
Colorado Lamb Côtelette fines herbes crust, braised lamb shank, dukkah spice, fig jus	85
Prime Beef Tenderloin yukon potato presse, black garlic emulsion, sauce albufera	90
Prime Beef Ribeye en Rotisserie (<i>Serves Two</i>) ratatouille gratin, garden chimichurri	225

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