



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

Late Spring Vichyssoise
english peas, fennel, lime crème fraîche
salmon roe

Tuna Crudo
florida citrus, avocado, flambeau radish

Truffle Tajarin
hand-cut pasta, parmigiano reggiano

Florida Snapper
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

Chefs John Fraser & Jesus Portocarrero

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.

HORS D'OEUVRES

chef's selected canapé for the table & Pain Lyonnaise

Lilac Caviar Service	185
osetra, caramelized onion dip, pommes rösti	

APPETIZERS

Asparagus and Truffle	38
snow peas, truffle aioli, citrus vinaigrette, goat cheese	
Spiced Crusted Tuna	36
fennel citrus salad, charred scallion, seeded lavash	
Diver Scallop	41
pinenut, preserved lemon risotto, rosemary embers	
Heritage Pork Belly & Spanish Octopus	34
spicy nduja sausage, sweet corn succotash	

PASTA & GRAINS

Agnolotti	48
"cacio e pepe", brown butter walnuts, scamorza cheese, truffle	
Lemon Risotto	39
rock shrimp, cirelli trebbiano	
Short Rib Tortellini	35
shittake, brown butter emulsion, parmesan	

ENTREÉS

Dover Sole Beurre Noisette	75
leek fondue, sherry glazed petite vegetables, truffle	
Scamp Grouper a la Plancha	60
vesuvian tomato puttanesca, roasted eggplant caviar	
Ora King Salmon	56
alaskan king crab, pommes fondantes, fresno-lime butter	
Day Boat Snapper Baked in Cataplana (<i>Serves Two</i>)	120
cape canaveral prawns, creamy grits, saffron shellfish broth	
Duck au Poivre	70
aged duck breast, crispy leg confit, citrus glazed carrots	
Colorado Lamb Côtelette	85
fines herbes crust, braised lamb shank, dukkah spice, cherry	
Prime Beef Tenderloin	90
yukon potato presse, black garlic emulsion, sauce albufera	
Prime Beef Ribeye en Rotisserie (<i>Serves Two</i>)	225
ratatouille gratin, garden chimichurri	

lilac