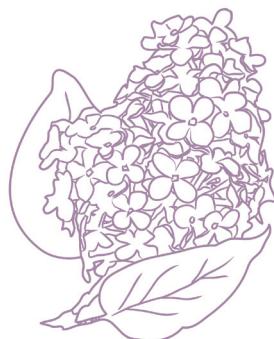


lilac



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

Feta Panna Cotta
truffle sundried tomato pistou
artichoke crisps

Cured Arctic Char
horseradish gribiche, beet vinaigrette

Truffle Tajarin
hand-cut pasta, parmigiano reggiano

Dover Sole
blue crab brandade, brussel sprouts, salsify

Wagyu Strip Loin
braised beef cheek, potato puree
braised leeks

Strawberry Sorbet
strawberries, basil caviar
lavender shortbread

Chocolate Walnut Crèmeux
milk chocolate ganache, espresso gelato

Tasting Menu 205
Wine Pairing 115

APPETIZERS

Red Beet & Robiola Ravioli
sicilian pistachio, apple crumble, garlic emulsion

38

Spiced Crusted Tuna
radish, fennel, tonnato sauce

36

Diver Scallop
pinenut, preserved lemon risotto, rosemary embers

41

Squab & Foie Gras
butternut, honeycrisp apple, chestnut confit

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

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

48

Lemon Risotto
rock shrimp, cirelli trebbiano

39

Truffle Tajarín
hand-cut pasta, parmesano reggiano

42

ENTREÉS

Dover Sole Beurre Noisette
leek fondue, sherry glazed petite vegetables, truffle

75

Florida Red Snapper
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 Chops
fines herbs, braised lamb mille feuille, parsnip

85

Pork Secreto
roasted beets, tokyo turnip, heirloom grits

70

Prime Angus Filet Mignon
braised beef cheek, potato puree
braised leeks

90

Prime Beef Ribeye en Rotisserie (Serves Two)
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.
An automatic gratuity of 20% will be added to all parties of 6 or more but can be adjusted at your discretion. Please note, we are a cashless venue.