

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 Velouté
marcona almond, grapes, preserved lemon

Scallop Carpaccio
strawberry, red za'atar, pistachio

Truffle Tajarin
hand-cut pasta, parmigiano reggiano

Dover Sole en Croûte
artichoke, celery branch, fine herbs

Wagyu Strip Loin
beef cheek, gratin dauphinois
green asparagus

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
Yellowfin Tuna Mosaic fennel, sea beans, pernod spritz	36
Diver Scallop pinenut, preserved lemon risotto, rosemary embers	41
Roasted Squab & Foie Gras pistachio crumble, pickled ramps	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

Spring Pea Agnolotti "cacio e pepe", tomato jam, maitake mushrooms	48
King Crab Risotto braised artichokes, spring nettle, parmesan	42
Truffle Tajarin hand-cut pasta, parmigiano reggiano	42

ENTRÉES

Trumpet Royal sunchokes, black garlic, charred shallot demi-glace	55
Dover Sole beurre noisette, black truffle, leek fondue sherry glazed petite vegetables	75
Florida Red Snapper vesuvian tomato puttanesca, roasted eggplant caviar	60
Ora King Salmon cape canaveral prawn, sugar snap peas english pea espuma	56
Duck au Poivre aged duck breast, crispy leg confit citrus-glazed carrots	70
Colorado Lamb Chops lamb crepinette, crispy leek, lamb jus	85
Ibérico Pork Secreto fava bean, morel mushroom, tokyo turnip heirloom grits	70
Prime Angus Filet Mignon braised beef cheek, gratin dauphinois, green asparagus	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.