

# Lilac

MONTECITO


## DINNER MENU • SPRING 2024

### STARTERS

**SPRING VEGETABLE SOUP 22**     
seasonal vegetables, spring pea puree

**YELLOWTAIL CRUDO\* 24**    
avocado mousse, candied celery, lime-coconut milk

**SALMON BELLY TARTARE\* 22**   
citrus oil, dill, arugula-lime mayo, ricotta foam, caramelized onion tuile, lemon "caviar"

**BABY GEM SALAD 18**   
Creamy tarragon herb dressing, English and snap peas, watermelon radish, fennel, mint, toasted hazelnuts, ricotta salata

**BURRATA SALAD 18**   
mixed greens, blood orange, beets, walnuts

**BUFFALO CAULIFLOWER 18**   
spinach-cashew crema, pickled carrots, celery and onion

### PASTAS

**MEDITERRANEAN RISOTTO 42**   
acquarello rice, shrimp, mussels, white seabass, onion, clams, squid ink, parsley

**SPAGHETTI POMODORO 28**    
garlic, cherry tomato, san marzano tomato, micro basil

**SPINACH RAVIOLI 30**    
spinach, ricotta, fried egg yolk, brown butter

**LASAGNA 30**   
ragu alla bolognese, béchamel noisette, tomato coulis, parmesan frico

**FETTUCCINE ALFREDO 28**   
fresh homemade fettuccine by hand, parmesan, nutmeg, prosciutto crisp

 Nut Free  Vegan  Dairy Free  Vegetarian

AS ALWAYS, EVERYTHING ON OUR MENU IS COMPLETELY GLUTEN FREE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness; especially if you have a medical condition.

SPLIT PLATE FEE \$15 | 20% GRATUITY CHARGED FOR PARTIES OF 6 AND OVER  
LILACMONTECITO.COM

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### MAINS

#### CRISPY SKIN SALMON 38

ginger-miso sauce, sugar snap peas, rice, garnished with  
toasted sesame seeds and green onion

#### WILD SEABASS 46

fava bean puree, lemon gel, morels mushroom, crispy guanciale

#### CHICKEN MARSALA 40

rocky's chicken, mashed potatoes, asparagus, mushroom cream sauce, shallots,  
micro basil, fried sage, marsala wine

#### PISTACHIO RACK OF LAMB 45

pistachio crumble, mashed potatoes, lamb-mint jus, dijon mustard

#### VEAL CHOP MILANESE 65

14oz veal chop, breadcrumbs, arugula, cherry tomatoes, parmesan

#### STEAK FRITES\* 65

12oz prime bone-in ribeye, pommes frites, braised  
cipollini onions, veal demi-glace

### SIDES

#### ASPARAGUS 12

steamed and sauteed asparagus with hollandaise

#### BROCCOLINI 12

sautéed broccolini, parsley, crispy onion

#### POMMES FRITES 9

served with ketchup or garlic aioli

#### CLASSIC MASHED POTATOES 10

butter, milk, cream



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