




VILION



EXECUTIVE CHEF JASON FOX
@SFPROPERDINING



To support employee benefits, a 6.25% SF mandate surcharge is added to all checks.

PROPER HOTEL
1100 Market Street
San Francisco, CA



DINNER HOURS
Tuesday - Saturday
5 PM - 9:30 PM

RAW BAR & SEAFOOD

OYSTERS ON THE HALF SHELL 22

SEAFOOD TOWER *petite* 49 / *grand* 98

HALIBUT CRUDO, CUCUMBER, AVOCADO 22

BEEF TARTARE, ASIAN PEAR KIMCHEE 23

SCALLOP & SHRIMP ROLL DIM SUM 24

OCTOPUS, FERMENTED CHILI PORK BROTH 19

PARKER HOUSE ROLLS, SEAWEED BUTTER 9

VEGETABLES

CARROTS ROASTED OVER HAY,
KUMQUAT, SESAME, DATE ICE CREAM 17

ASPARAGUS GRILLED OVER CHARCOAL,
SMOKED SHEEP'S MILK CHEESE, POTATOES 19

CRISPY BLACK TRUMPET MUSHROOMS, SALSIFY,
OYSTER EMULSION, TROUT ROE 19

ARTICHOKE AGNOLOTTI, BURNT LEMON,
FAVA BEANS, BLACK TRUFFLE FROTH *half* 18/*full* 24

FISH & MEAT

SEA BREAM, BEETS, CELERY,
HEARTS OF PALM, GINGER 31

ROASTED CHICKEN, MEYER LEMON,
SCALLIONS, NETTLE PORRIDGE 29

AMERICAN WAGYU BEEF, NEW YORK STRIP,
PEAS, LEEKS, CREAMED SWISS CHARD 58

TABLESIDE for TWO

THE PROPER SALAD,
GEM LETTUCES, SMOKED MUSHROOMS, BEETS,
PRESERVED GARLIC AND MISO DRESSING 45

LAMB SHOULDER GRILLED OVER
REDWOOD, ONION GRATIN, SMOKED POLENTA,
SPRING GREENS, ROSEMARY LAMB JUS 82



*Consuming raw or undercooked meats, poultry, seafood, shellfish
or eggs may increase your risk of foodborne illness.*

CHEF'S MENU

\$85 PER PERSON

WINE PAIRING \$55 PER PERSON

STEAMED BUN, CHIVES, CAVIAR

Domaine Huet 'Pétillant' Brut, Vouvray, France 2015

ABALONE, KING TRUMPET MUSHROOMS

Toreta 'Special', Pošip, Island of Korčula, Croatia 2020

ASPARAGUS GRILLED OVER CHARCOAL, SMOKED SHEEP'S MILK CHEESE, POTATOES

Sziegl Pince, Kovidinka, Hajos-Baja, Hungary 2020

DUCK GLAZED IN HONEY, CAULIFLOWER, BLOOD ORANGE, COCOA NIBS

Christina, St. Laurent, Weinland, Austria 2020

CELERY SORBET, VERJUS SODA

BAKED ALASKA

Beret et Compagnie, 'Ze Bulle Zero Point', Loire Valley, France 2020

DESSERT

**BAKED ALASKA,
VANILLA AND STRAWBERRY SEMIFREDDO,
CHOCOLATE CAKE, BURNT MERINGUE 16**

**LEMON SOUFFLÉ,
YOGURT-THYME ICE CREAM 15**

**CHOCOLATE CARAMEL MILLE CRÊPE,
RASPBERRY, ROOT BEER ICE CREAM 14**

*Our menu reflects our commitment to sustainability.
Our culinary team selects the best ingredients available. We
support local organic farms, wild caught fish, and sustainably
raised animals.*