




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

SHIMA AJI CRUDO, ROMANO BEANS, OLIVES 22

BEEF TARTARE, ASIAN PEAR KIMCHEE 24

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

TOMATO WITH CURRIED BUTTERMILK,
GRILLED OKRA, CELTUCE, SESAME RICE CRISP 22

CRISPY MAITAKE MUSHROOM, CHILI FISH SAUCE,
SESAME, CORN & COCONUT PUDDING 19

SQUASH BLOSSOM AGNOLOTTI, ZUCCHINI,
LIME, NASTURTIUM, BROWN BUTTER *half* 18 / *full* 24

FISH & MEAT

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

ROASTED CHICKEN, MEYER LEMON,
SCALLIONS, NETTLE PORRIDGE 30

AMERICAN WAGYU, NEW YORK STRIP,
MOLE, ENDIVE, EGGPLANT ÉCLAIR 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

La Grange Tiphaine 'Nouveau Nez', *Chenin Blanc*
Montlouis-sur-Loire, France 2020

ABALONE, KING TRUMPET MUSHROOMS

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

TOMATO, GRILLED OKRA, CURRIED BUTTERMILK, SESAME RICE CRISP

Domaine Christophe Mittnacht, 'Terres d'Etoiles', *Riesling*
Alsace, France 2019

DUCK GLAZED IN HONEY, CAULIFLOWER, RHUBARB, COCOA NIBS

Eric Texier, 'Chat Fou', *Grenache, Cinsault*
Côtes du Rhône, France 2020

CELERY SORBET, VERJUS SODA

BAKED ALASKA

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



DESSERT

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

BLUEBERRY, WHITE CHOCOLATE, LEMON CURD, BASIL POUND CAKE 15

CARAMELIZED MILK MOUSSE, CHOCOLATE MILLE FEUILLE, PASSION FRUIT, DOLCE DE LECHE ICE CREAM 14



DESSERT WINES

Beret et Compagnie 'Ze Bulle Zero Point' Loire Valley, France Cabernet Franc
2020, LOIRE VALLEY, FRANCE 14

Moussé Fils 'Ratafia La Vie en Meunier' Pinot Meunier
NV, VALLÉE DE LA MARNE, CHAMPAGNE, FRANCE 17

Királyudvar Tokaj 'Cuvee Ilona' Furmint
2011, TOKAJ-HEGYALJA-TOKAJ, HUNGARY 18



*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.*



