




VILION



EXECUTIVE CHEF JASON FOX
@SFPROPERDINING



To support employee benefits, a 7.5% 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 24

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

CUCUMBER, YUBA, WHIPPED ALMOND MILK,
FERMENTED CHILI, GRAPES, DILL 18

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

SWORDFISH, LEEKS, POTATO, ANCHOVY
CREAM, VERJUS, PICKLED MUSTARD SEEDS 34

ROASTED CHICKEN, MUSHROOM, BACON,
CARROT, BLACK TRUFFLE, RED WINE JUS 32

FLANNERY DRY AGED NEW YORK STRIP,
MOLE, ENDIVE, EGGPLANT ÉCLAIR 59



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

\$95 PER PERSON
WINE PAIRING \$60 PER PERSON

STEAMED BUN, CHIVES, CAVIAR

Christophe Mignon Brut Nature 'ADN de Meunier', *Pinot Meunier*
Champagne, France NV

ABALONE, KING TRUMPET MUSHROOMS

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

TOMATO WITH CURRIED BUTTERMILK GRILLED OKRA, SESAME RICE CRISP

Béret et Compagnie, 'Tous les Ch'nins Mènent à Rome', *Chenin Blanc*
Loire Valley, France 2017

DUCK GLAZED IN HONEY, FIG, TONKA BEAN JERUSALEM ARTICHOKE, COCOA NIBS

Morgado do Quintão 'Clarete' *Tinta Negra Mole*
Algarve, Portugal 2019

CELERY SORBET, VERJUS SODA

BAKED ALASKA

Wein-Erbhof Stein St. Aldegunder Palmberg Terrassen
Riesling Auslese
Mosel, Germany 2012



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



*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.*



DESSERT WINES

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



COFFEE & TEA

COUNTER CULTURE, EMERYVILLE

DOUBLE ESPRESSO	5
CORTADO	6
CAPPUCINO	6
LATTE	6

LEAVES & FLOWERS, BERKELEY

DIGESTIVE SEED TEA Northern California Herbal Fennel, Coriander, Cardamom, Ginger, Cumin, Anise	8
GENMAICHA Kagoshima Prefecture, Japan Green Rich, Toasted, Pecan	8
MOUNTAIN SPRING Fujian Province, China Oolong Dewy, Floral, Chestnut	8
GOLDEN HORSE Yunnan Province, China Black Honey, Caramel, Crème Brulée	8



