




VILION

DINNER HOURS

Tuesday – Saturday | 5 PM – 9:30 PM

EXECUTIVE CHEF JASON FOX
@SFPROPERDINING



To support employee benefits,
a 7.5% SF mandate surcharge is added to all checks.

RAW BAR & SEAFOOD

OYSTERS ON THE HALF SHELL 22

SEAFOOD TOWER *petite* 49 / *grand* 98

SHIMA AJI CRUDO, ROMANO BEANS, OLIVE 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

SWEET POTATO, QUINCE, CASTELFRANCO,
HEN YOLK, PUMPKIN SEEDS 23

CHANTERELLE MUSHROOM, FREGOLA,
VADOUVAN BONE MARROW EMULSION, KOHLRABI 21

PARSNIP CAPPELLETTI, CELERY ROOT, HAZELNUT,
WHITE CHOCOLATE CRUMBLE, POMEGRANATE *half* 19 / *full* 25



FISH & MEAT

SWORDFISH, LEEKS, POTATO, VERJUS,
ANCHOVY CREAM, PICKLED MUSTARD SEED 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

*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.*

CHEF'S MENU

\$95 *per* PERSON
WINE PAIRING \$60 *per* PERSON

STEAMED BUN, CHIVES, CAVIAR

Christophe Mignon
'ADN de Meunier', *Pinot Meunier*
CHAMPAGNE, FRANCE NV



ABALONE, KING TRUMPET MUSHROOMS

Toreta, 'Special', *Pošip*
ISLAND OF KORČULA, CROATIA 2021



SWEET POTATO, QUINCE, CASTELFRANCO HEN YOLK, PUMPKIN SEEDS

Mosse 'Bonnes Blanches', *Chenin Blanc*
LOIRE VALLEY, FRANCE 2019



DUCK GLAZED IN HONEY, BLOOD ORANGE, TONKA BEAN, JERUSALEM ARTICHOKE, COCOA NIBS

Morgado do Quitão 'Clarete', *Tinta Negra Mole*
ALGRAVE, PORTUGAL 2019



CELERY SORBET, VERJUS SODA



BAKED ALASKA

Beret et Compagnie,
'Ze Bulle Zero Point', *Cabernet Franc*
LOIRE VALLEY, FRANCE 2020

DESSERTS

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

HONEY FIG CAKE, GOAT CHEESE,
ORANGE BLOSSOM, PINE NUTS 15

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

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

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

GENERAL INQUIRIES

(628) 895-2040 | Info@VillonSF.com

PRIVATE EVENT INQUIRIES

(628) 895-2032 | Events@VillonSF.com

BREAKFAST

Mon - Fri | 7:00AM - 11:00AM

LUNCH

Mon - Fri | 11:00M - 2:00PM

DINNER

Tues - Sat | 5:00PM - 9:30PM

LOUNGE

Mon - Sun | 2:30PM - 9:30PM

BRUNCH

Sat & Sun | 8:00AM - 2:00PM

TEA SERVICE

Sat & Sun | 2:00PM - 5:00PM

PROPER HOTEL

1100 Market Street, San Francisco, CA 94102

**Valet available at McAllister Street entrance*