



VILLON

DINNER MENU

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 26

SEAFOOD TOWER *petite* 55 / *grand* 98

AMBERJACK, CITRUS, FENNEL, CHICKEN LIVER 25

BEEF TARTARE, ASIAN PEAR KIMCHEE 25

SCALLOP & SHRIMP ROLL DIM SUM 26

OCTOPUS, FERMENTED CHILI PORK BROTH 22

PARKER HOUSE ROLLS, SEAWEED BUTTER 11



VEGETABLES

**BEETS, YUBA, WHIPPED ALMOND MILK,
BUDDHA'S HAND, AVOCADO 19**

**SWEET POTATO, PEAR, CASTELFRANCO,
HEN YOLK, PUMPKIN SEEDS 23**

**HEDGEHOG MUSHROOM, FREGOLA, KOHLRABI,
VADOUVAN BONE MARROW EMULSION 24**

**PARSNIP CAPPELLETTI, CELERY ROOT, HAZELNUT,
WHITE CHOCOLATE CRUMBLE, POMEGRANATE**

half 20/*full* 30



FISH & MEAT

**SWORDFISH, LEEKS, POTATO, VERJUS,
ANCHOVY CREAM, PICKLED MUSTARD SEED 36**

**ROASTED CHICKEN, MUSHROOM, BACON,
CARROT, BLACK TRUFFLE, RED WINE JUS 34**

**DRY AGED NEW YORK STRIP, CHARRED CABBAGE,
MALTED CREAM, SMOKED PUMPKIN BUTTER 59**



TABLESIDE FOR TWO

THE PROPER SALAD 45

Gem Lettuces, Smoked Mushrooms, Beets,
Preserved Garlic and Miso Dressing

LAMB SHOULDER GRILLED OVER REDWOOD 86

Onion Gratin, Smoked Polenta, Spring Greens,
Rosemary Lamb Jus

*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

\$110 *per* PERSON
WINE PAIRING \$70 *per* PERSON

STEAMED BUN, CHIVES, CAVIAR

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



ABALONE, KING TRUMPET MUSHROOMS

Toreta 'Sur Lie', *Pošip*
ISLAND OF KORČULA, CROATIA 2020



SWEET POTATO, PEAR, CASTELFRANCO, HEN YOLK, PUMPKIN SEEDS

Béret et Compagnie 'Ze Chenin'
LOIRE VALLEY 2020



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

Collecapretta 'Rosso da Tavola', *Sangiovese*
UMBRIA, ITALY



CELERY SORBET, VERJUS SODA



BAKED ALASKA

Château Doisy Daëne Barsac *Sémillon, Sauvignon Blanc*
BORDEAUX 2015

DESSERTS

LOCAL CHEESES 28

Seasonal Fruit, Honeycomb,
Cranberry Walnut Bread

BAKED ALASKA 16

Coffee, Cardamom, Chocolate Cake,
Burnt Meringue

HAZELNUT FINANCIER 15

Ginger Pear, Mascarpone,
Kumquats, Butterscotch

YOGURT LIME MOUSSE 14

Sesame, Coconut Sorbet, Hibiscus

*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
Vallée de la Marne, Champagne 18

Chateau Doisy Daëne Barsac Semillon, Sauvignon Blanc
Bordeaux 2015 19



COFFEE & TEA

COUNTER CULTURE, EMERYVILLE

ESPRESSO 6.50
CORTADO 7.50
CAPPUCINO 7.50
LATTE 7.50

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

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

Sun | 2:00PM - 7:00PM

PROPER HOTEL

1100 Market Street, San Francisco, CA 94102

**Valet available at McAllister Street entrance*