



# VILLON

## DINNER MENU

**EXECUTIVE CHEF JASON FOX**  
@SFPROPERDINING

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

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## SMALL PLATE

**OYSTERS ON THE HALF SHELL 26**

**SHRIMP COCKTAIL 24**

**SEAFOOD TOWER *petite* 55 / *grand* 98**

**SCALLOP CRUDO, WHITE ASPARAGUS, GRAPEFRUIT,  
WHIPPED YOGURT, CAVIAR, HORSERADISH 25**

**SEA URCHIN TOAST, YUZU CREME FRAICHE 26**

**BEEF TARTARE, ASIAN PEAR KIMCHEE 25**

**CRISPY MAITAKE MUSHROOM, EGG CUSTARD,  
CAULIFLOWER KIMCHEE, SALMON ROE 24**

**OCTOPUS, FERMENTED CHILI PORK BROTH 22**

**PARKER HOUSE ROLLS, SEAWEED BUTTER 11**



## SOUP & SALAD

**GEM LETTUCES, CUCUMBER, DILL, RADISH,  
BLACK OLIVE DRESSING 23**

**ASPARAGUS, HAZELNUT,  
GREEN STRAWBERRY, CURED EGG YOLK 23**

**MARINATED BEET SALAD, WATERCRESS,  
ALMOND MILK, AVOCADO 19**

**SPRING CARROT SOUP, FRESH CURDS, SORREL,  
CRISPY CARROTS 22**



## ENTRÉE

**BLACK PEPPER AND LEMON PAPPARDELLE,  
FAVA BEANS, BURRATA CHEESE 30**

**SPRING BEAN & ARTICHOKE STEW, ROMANESCO,  
CABBAGE, FARRO VERDE, WILD FENNEL 26**

**BRANZINO, SPRING PEAS, SUNFLOWER SEEDS  
TRUMPET MUSHROOMS, SAFFRON BROTH 36**

**ROASTED CHICKEN, BROCCOLI DI CICCIO, GREEN  
GARLIC HUMMUS, CARAMELIZED YOGURT 34**

**PORK KATSU, MISO SESAME CABBAGE SLAW,  
RAMPS, SHISHITO PEPPERS 42**

**GRILLED NY STRIP STEAK, ASPARAGUS,  
POTATO PAVE, BLACK TRUFFLE JUS 59**



## SIDE

**CRISPY FINGERLING POTATOES 12**

**CHARRED BROCCOLI 12**

**SPRING ONION GRATIN 12**

**SMOKED POLENTA 12**

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

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# TABLESIDE FOR TWO

*(Please allow additional time for these offerings)*

## **SONOMA DUCK 165**

Steamed Buns, Spiced Honey, Duck Fat Rice, Celtuce,  
Snap Peas, Honey Mustard, Chili, Sesame

## **LAMB SHOULDER GRILLED OVER REDWOOD 96**

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

## **THE PROPER CHEESE CART 52**

Seasonal Jam, Fennel Cracker



# BROADWAY MENUS

## **3 COURSES \$65 per person**

*Choice of:*  
Soup & Salad  
Entrée (*Steak +\$10*)  
Dessert

## **4 COURSES \$85 per person**

*Choice of:*  
Small Plate  
Soup & Salad  
Entrée (*Steak +\$10*)  
Dessert

## **LET US COOK FOR YOU \$115 per person**

Chef's Selection of on and off menu dishes.  
6 courses with optional wine pairing for \$75.



# DESSERT

## **BAKED ALASKA 16**

Coffee, Cardamom, Chocolate Cake,  
Burnt Meringue

## **HONEY PANNA COTTA 15**

Chamomille, Strawberry, Pink Peppercorn

## **YOGURT LIME MOUSSE 14**

Sesame, Coconut Sorbet, Hibiscus

*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 WINE

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

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### PROPER HOTEL

1100 Market Street, San Francisco, CA 94102  
*\*Valet available at McAllister Street entrance*