

# Owen

## DINNER

Dining Room or Wine Room  
from 5.30pm  
323-946-7513

3 Course \$55

5 Course \$85

10 Course \$185

**Burrata**  
Smoked Tomatoes, Sea Grass

**Charcuterie and Terrines**  
Cured, Fermented, & Aged

**White Gazpacho**  
Grapes, Almonds, Black Garlic

**Half Roast Chicken**  
(2 people)  
Potato Biscuits, Sage Jus

OR

**Lamb Shank**  
(2 people)  
Chimichurri Rojo, Olive, Capers

OR

**Boneless Shortrib**  
Confit and Grilled

OR

**Ocean Trout**  
Shiso, Pumpnickel, Roe

**Smoked Hamachi**  
Butter Beans, Sungold Tomato, Basil Blossom

**Cavatelli**  
Saffron, Eggplant, Bottarga

**Half Roast Chicken**  
(2 people)  
Potato Biscuits, Sage Jus

OR

**Lamb Shank**  
(2 people)  
Chimichurri Rojo, Olive, Capers

OR

**Boneless Shortrib**  
Confit and Grilled

OR

**Ocean Trout**  
Shiso, Pumpnickel, Roe

**Tartare**  
Cured Yolk, Bone Marrow, Shiso

**Caviar**  
Uni, Dungeness Crab, Sorrel

**Smoked Hamachi**  
Butter Beans, Sungold Tomato, Basil Blossom

**Ocean Trout**  
Pumpnickel, Smoked Roe

**Cavatelli**  
Saffron, Eggplant, Bottarga

**Duck**  
Fennel, English Pea, Pinenut

**Wagyu**  
Pastrami, Carrot, Potato

**Sorrel**  
Huckleberry, Yogurt

**Rhubarb**  
Fromage Blanc, Olives

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Fromage Blanc, Olives

## Supplement Menu

**Bone-In Ribeye**  
30 Day Dry Aged Creekstone Farms  
28oz (2 people)  
additional \$75

80 Day Dry Aged Creekstone Farms  
45oz (2-4 people)  
additional \$175

**Flat Iron Wagyu**  
Blackmore Farms  
12oz (2 people)  
additional \$150

**New York Strip Wagyu**  
Blackmore Farms  
12oz (2 people)  
additional \$185

**Filet Wagyu**  
Blackmore Farms  
12oz (2 people)  
additional \$195

6600 Sunset Blvd  
Los Angeles CA 90028

18% Service Charge will be added to all checks