

# Owen

## DINNER

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

3 Course \$55

5 Course \$85

10 Course \$185

Summer Melon  
Charred Salsify, Arugula, Lavender

Charcuterie and Terrines  
Cured, Fermented, & Aged

White Gazpacho  
Grapes, Almonds, Black Garlic

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

OR

Fire Roasted Pork  
Glazed Cheek, Grilled Rack, Smoked Belly

OR

Boneless Shortrib  
Confit and Grilled

OR

Ocean Trout  
Shiso, Pumpernickel, Roe

Summer Melon  
Charred Salsify, Arugula, Lavender

Cavatelli

Saffron, Eggplant, Bottarga

Tartare  
Cured Yolk, Bone Marrow, Shiso

Caviar

Uni, Dungeness Crab, Sorrel

Summer Melon  
Charred Salsify, Arugula, Lavender

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

OR

Fire Roasted Pork  
Glazed Cheek, Grilled Rack, Smoked Belly

OR

Boneless Shortrib  
Confit and Grilled

OR

Ocean Trout  
Shiso, Pumpernickel, Roe

Ocean Trout  
Pumpernickel, Smoked Roe

Cavatelli  
Saffron, Eggplant, Bottarga

Duck  
Ramp, English Pea, Pinenut

Wagyu  
Pastrami, Carrot, Potato

Artichoke  
Lemon, Honey

Rhubarb  
Fromage Blanc, Olives

Rhubarb  
Fromage Blanc, Olive

Rhubarb  
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

Bone-In Ribeye Wagyu  
Blackmore Farms  
42oz (4-6 people)  
additional \$390

6600 Sunset Blvd  
Los Angeles CA 90028

18% Service Charge will be added to all checks