

Owen

3 Course

\$55

Grilled Celtnce

Green Almonds, Avocado, Black Sesame

Fire Roasted Pork

Glazed Cheek, Grilled Rack, Smoked Belly

OR

Boneless Shortrib

Confit and Grilled

OR

Ocean Trout

Shiso, Pumpnickel, Roe

Rhubarb

Fromage Blanc, Olives

5 Course

\$85

Charcuterie and Terrines

Cured, Fermented, & Aged

Grilled Celtnce

Green Almonds, Avocado, Black Sesame

Ravioli

Nettles, Fava Beans, Pistachios

Fire Roasted Pork

Glazed Cheek, Grilled Rack, Smoked Belly

OR

Boneless Shortrib

Confit and Grilled

OR

Ocean Trout

Shiso, Pumpnickel, Roe

Rhubarb

Fromage Blanc, Olives

10 Course

\$185

Tartare

Cured Yolk, Bone Marrow, Shiso

Caviar

Uni, Dungeness Crab, Sorrel

Foie Gras

Green Lentils, Thyme

Grilled Celtnce

Green Almonds, Avocado, Black Sesame

Ocean Trout

Pumpnickel, Smoked Roe

Ravioli

Nettles, Fava Beans, Pistachios

Duck

Ramp, English Pea, Pinenut

Wagyu

Pastrami, Carrot, Potato

Artichoke

Lemon, Honey

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

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