

b.
blackie's
—
A BETTER BITE

Chef's Table
experience

winter gatherings
2021



growing up, I never wanted to be anything
but a chef. it was my passion. my
relaxation. my calling.

meals connect people in a way nothing else
can. sharing tasty, inspired bites is a gift
that chefs, who love their craft, never take
for granted.

the chef's table is my home away from home.
it is me in my natural habitat.
an organic perfect space that fosters
creativity, craftsmanship and joy.

I invite you to join me
in making memories.
in learning something new.
in tasting ingredients and combinations in a
way you never have.

thank you, from the bottom of my heart, for
allowing me to cook for you.

it's my absolute favorite thing to do

- Executive Chef Angie Armenise

Chef's Table experience

enjoy Chef Angie's undivided attention,
and host up to 12 foodies for a
culinary tour around our dining room
table.

when a Chef's Table is booked, Chef
Angie creates dishes utilizing unique
ingredients, new techniques and flavor
medleys that will have your tastebuds
dancing.

a minimum of 6 guests with a maximum of
12 are
invited to join

three-course adventure | 150 pp

five-course soiree | 200 pp

seven-course feast | 250 pp

specialty wine and cocktail pairings
available upon request

seven course sample menu

asparagus + compressed rhubarb + sea beans

house-made citrus vinegar

whipped marcona almond dressing

sous vide coffee butter

king oyster + crimini + chanterelle soup

bacon fat brioche croutons

marinated, baby shimeji mushrooms

morel & porcini foam

barbeque marinated Kauai sweet saltwater prawn

crunchy spiced prawn

spring garlic & raclette grits

cacio e` pepe cappelletti

garlic & spring pea broth

spring pea shoots

DOP pecorino

wagyu beef meatloaf burger

ube bun

grilled & pressure-caramelized Asian pear bbq

green papaya salad

Hawaiian ono sashimi & sous vide ultra tuna

sweet, savory & sticky glaze

whipped avocado + umami aioli + soy pearls

crisp, forbidden rice noodle

cre`mues

sugar plum compote

puffed quinoa



the island at Chef's Table

gathering and grazing is a perfect way
to enjoy time with family and friends.

the island at Chef's Table is the
ultimate mix and mingle night out.

enjoy a plentitude of appetizers paired
with creative cocktails crafted and
plated by Chef Angie.

eat, drink & b. merry during this
casual, fun evening filled with great
food, lasting memories and some
surprises along the way!

a minimum of 12 guests with a maximum
of 20.

pricing based on event budget
minimum \$50 per person.

apps & cocktails sample menu

black mission fig

broiled with

long-aged Holland gouda

mala fried peanuts + hand salad

with peanut dressing & fried shallots

one fancy thing

lobster | lump crab & scallop dip

warm buttered pretzel bites

black garlic + chevre polenta

slow-simmered wild mushroom bolognese

Jacobsen black garlic salted sunchoke chips

baby sous-vide patty melts

mayo toasted, house-made, mini white bread

Emmental cheese & caramelized onions

Piemontese boiled beef

with rustic green sauce

crisp, hand-cut russet chip

southern style,

pressure cooked slab bacon "blt"

pimento cheese cracker, heirloom tomato jam

grammy's bacon fat & cider vinegar

mustard greens whiskey glaze

long-cooked broccoli crostini

freshly made lemony whipped ricotta

Calabrese chili honey



whether your Chef's Table experience is
for an intimate gathering of six or
twenty, individual thought, care and
attention will be provided by Chef
Angie and
her partner Jeanine.

surprise details.

beautiful tablescape.

unparalleled menu design.

hand-selected spirits.
(by request)

every Chef Table experience will be a
unique gathering focused solely on
your wants, desires and Chef Angie's
creativity.

our home is your home.

salute
a & j



deposit & payment:

a non-refundable deposit of \$250 is required at the time of booking. this deposit will be deducted from your final bill. full payment is due at the completion of your event.
all major credit cards are accepted.
personal checks are not accepted.

guarantee due date:

a final count is required seven days prior to the event and cannot be reduced after this time. this count will be the minimum number you will be billed for at the conclusion of your event.

allergies:

please communicate any allergies at the time of booking.

