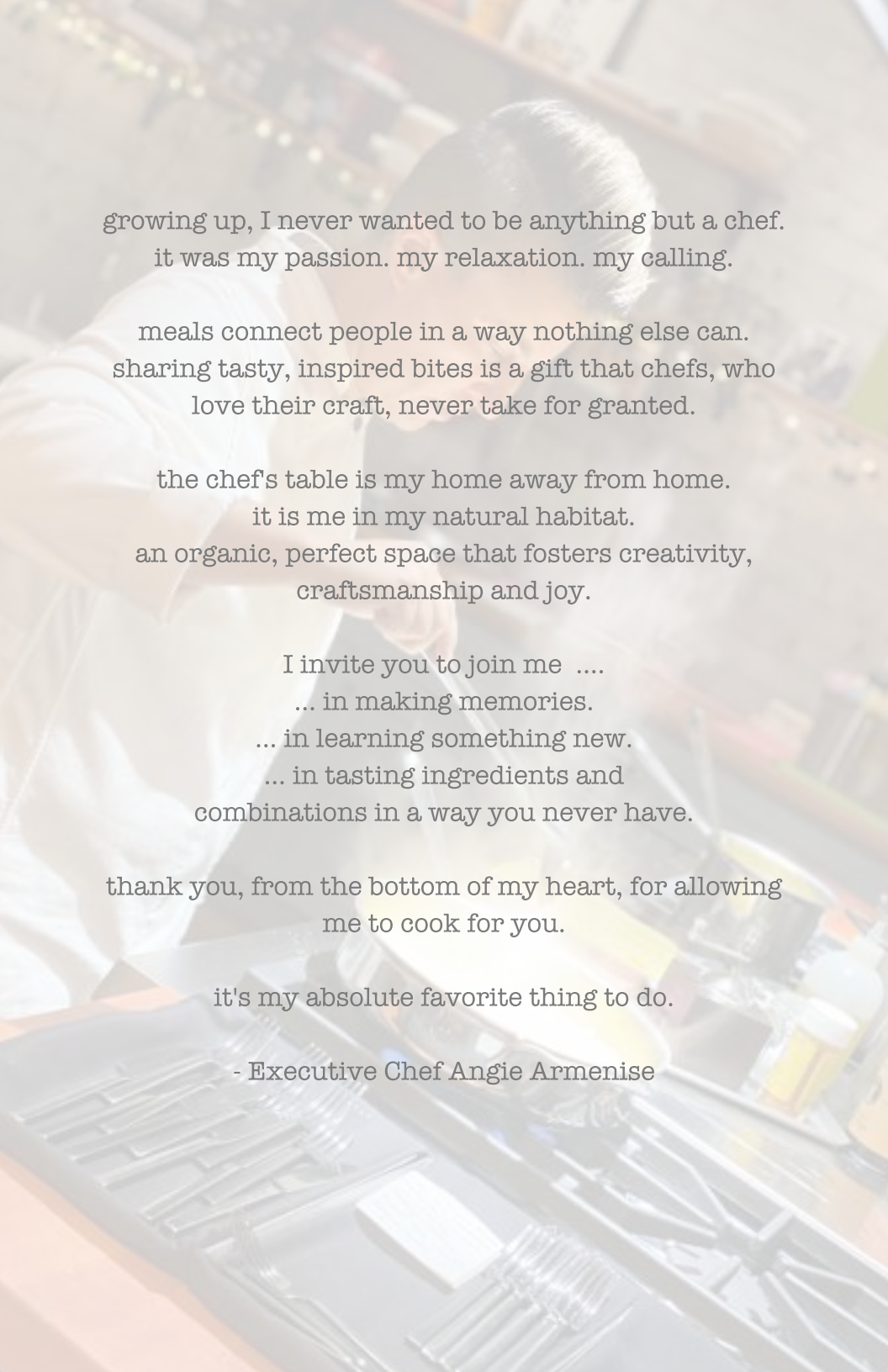




Chef's Table experience  
winter 2024

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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

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## 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

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## 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

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## 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 \$75 per person.

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# 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

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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 tablescapes.

unparalleled menu design.

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

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### deposit & payment:

a non-refundable deposit of \$150 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.

### gratuuity & taxes:

a 20% gratuity will be added to your final bill.

prices do not include the 8% meal & beverage tax.

### 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.

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