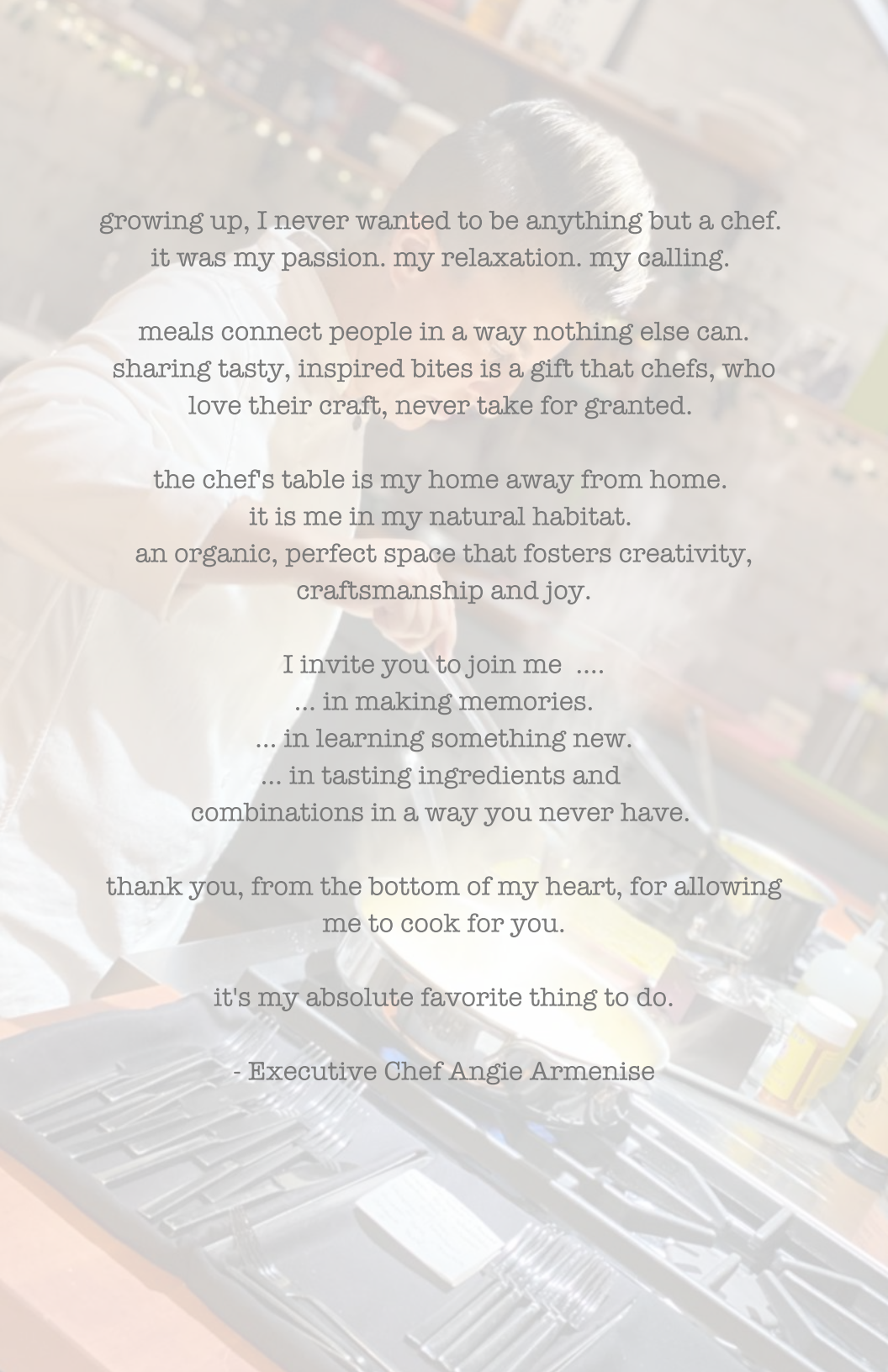
b.

blackie's

A BETTER BITE

Chef's Table experience

fall | winter 2026



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 | 200 pp
five-course soiree | 250 pp
seven-course feast | 300 pp

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

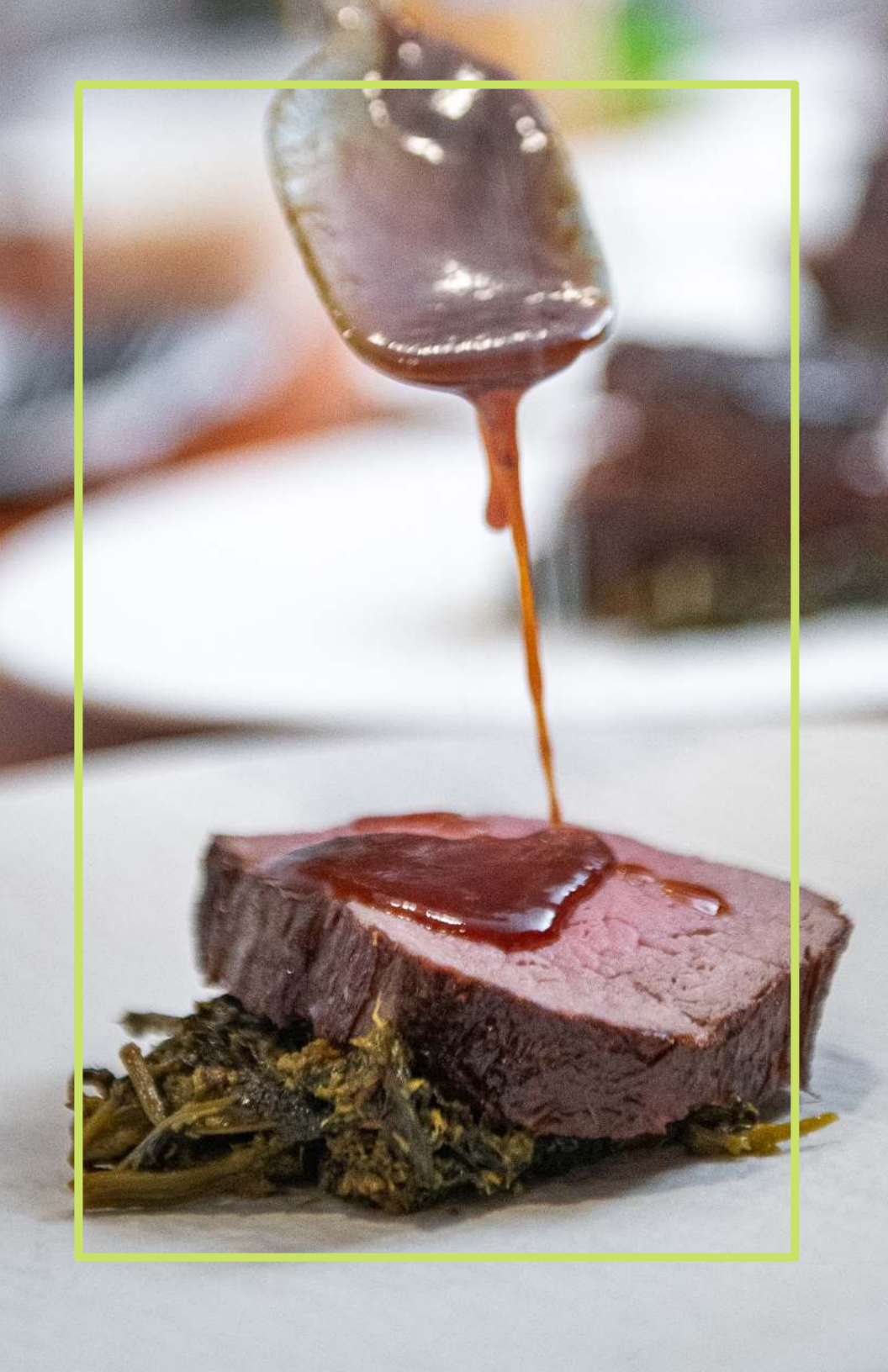
barbeque marinated Kauai sweet saltwater prawn
crunchy spiced prawn
spring garlic & raclette grits

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`muex
sugar plum compote
puffed quinoa



whether your Chef's Table experience is for an intimate gathering of six or a lively group of twelve, individual thought, care and attention will be provided by Chef Angie & 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

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.

gratuity & 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.