

Our History

Flea Street has been a Silicon Valley favorite since 1980.

The restaurant exemplifies organic, farm-to-table, New American cuisine. The contemporary and inviting atmosphere sets the stage for a celebration of Northern California's rich food community. Flea Street embraces sustainability and supports local farmers, fishermen, ranchers, and vintners. With a focus on fresh, in-season, organic, and locally-sourced ingredients, the menu showcases the region and seasons. From Pacific-caught seafood to thoughtfully procured produce, grass-fed or pasture-raised meats, every dish reflects a commitment to quality and responsible, respectful food sourcing and dining.

PASSED APPETIZER RECEPTION PRIOR TO DINNER

Unlimited for ½ hour, prior to seated dinner \$30 Per Person

Unlimited for 1 hour, prior to seated dinner \$45 Per Person

*the passed appetizers vary with the season, please inquire for our current selection

THREE COURSE PRE-FIXE SAMPLE MENU - SPRING 2026

We will provide a curated selection of seasonal offerings from each course for you to choose from in advance. On the evening of the event, each guest will have the opportunity to select their own starter, entrée, and dessert from the chosen menu. We will be in touch one week prior to the event to finalize your selections.

\$160 PER PERSON (3 appetizers, 3 entrees, all dessert options)

\$175 PER PERSON (FAMILY STYLE: 3 appetizers, 3 entrees, all dessert options)

\$185 PER PERSON (4 appetizers, 4 entrees, all dessert options)

\$210 PER PERSON (5 appetizers, 5 entrees, all dessert options)

FIRST COURSE

Full Belly Farms Carrot Ginger Soup

orange creme fraiché | crispy chickpeas | parsley | za'atar

Farmer's Salad

mixed baby lettuces | blossoms and herbs from the garden | balsamic vinaigrette

June's Salad

spinach | arugula | strawberry vinaigrette | smoked cheddar croutons

Our Caesar Salad with Tempura Fried Anchovies

blue house farms romaine | parmesan | sourdough herb croutons

Fritto Misto

early spring vegetables | house-made chipotle aioli

McFarland Smoked Trout

marinated red & golden beets | friséé | truffle horseradish crème fraïche | house-made potato chips

Dungeness Crab Cake

smoked trout | crème fraïche | cauliflower | capers

SECOND COURSE

Spring Risotto

morel mushrooms | ramps | nettle pesto | parmesan

House-Made Pasta Carbonara

spring pea | alle-pia guanciale | parmesan

Herb & Flower Crusted Halibut

spring pea and ricotta agnoloti | saffron broth

"Which Came First: The Chicken or the Egg?"

crispy pasture chick chicken | purple egg | guanciale | mixed greens | green goddess dressing

Slow Braised Grass-Fed Short Rib

early spring vegetables | smashed potatoes | zinfandel au jus

Rosemary Kissed Lamb Chops

wilted greens | creamy polenta | tomato pear chutney

DESSERTS **all dessert options are available for your guests to make their own individual selections*

Apple Galette

house-made vanilla ice cream

TCHO Chocolate Torte

vanilla custard | coke farm strawberries

House-made Ice Creams and Sorbet

coconut ice cream | vanilla bean ice cream | chocolate ice cream | strawberry sorbet