



FLEA STREET SAMPLE APRIL MENU

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

Our Caesar Salad with Tempura Fried Anchovies

blue house farms romaine | parmesan | sourdough herb croutons

Warm Spinach Salad

shiitake mushroom | feta | leeks | aged balsamic

Fritto Misto

early vegetables | chipotle aioli

McFarland Smoked Trout

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

Dungeness Crab Cake

smoked trout | crème fraîche | cauliflower | capers

SECOND COURSE

Asparagus Risotto

goat cheese | herb pistou

Ricotta Chive Gnocchi with Dungeness Crab

white wine butter sauce | creme fraiche | parsley

Black Cod

purple majesty mashed potatoes | asparagus | carrots | chimichurri

Cornmeal Crusted Scallops

snap peas | baby carrots | chipotle lime

Slow Braised Grass-Fed Short Rib

early spring vegetables | gorgonzola pea 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