

## 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)

### THREE COURSE PRE-FIXE SAMPLE MENU - JUNE 2026

\$160 PER PERSON (2 appetizers, 2 entrees, all dessert options)

\$185 PER PERSON (family style - 3 appetizers family style, 3 entrees family style, all dessert options \*guests select their own dessert)

\$210 PER PERSON (3 appetizers, 3 entrees, all dessert options)

\$235 PER PERSON (4 appetizers, 4 entrees, all dessert options)

\*Before your event, you will select which items from each course to offer your group to curate your menu for the evening; during the event, each guest will be able to select their own starter, entree and dessert to enjoy that evening. We will reach out to you a week prior to the event to discuss the menu selections

### FIRST COURSE

#### Gypsy Pepper Soup

basil oil | harley farms goat chevre | crostini

#### 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

spring vegetables | house-made chipotle aioli

#### McFarland Smoked Trout

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

### SECOND COURSE

#### Summer Risotto

sweet corn | toy box summer squash | basil pesto

#### House-Made Pasta Carbonara

spring pea | alle-pia guanciale | parmesan

#### Cornmeal Crusted Scallops

snap peas | carrots | chipotle lime vinaigrette

#### 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

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

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