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 - FALL 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)

*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

Roasted Tomato Soup
parmesan | garden herb croutons

Farmer's Salad
blue house farms mixed lettuce | seasonal garden vegetables | balsamic vinaigrette

Autumn Pear Salad
arugula | dried cranberries | pomegranate | candied walnuts | point reyes blue cheese
maple syrup vinaigrette

Fried Green Tomatoes
webb ranch ace tomato | charred corn salsa | avocado mousse | chipotle | crispy bacon

McFarland Smoked Trout
marinated red & golden beets | friseé | truffle horseradish crème fraîche | house-made potato chips

Which Came First: The Chicken or the Egg
root down farm chicken nuggets | purple pickled egg | herb salad | green goddess dressing

SECOND COURSE

Winter Squash Risotto
butternut squash | wild mushrooms | parmesan cheese

Bagna Cauda Pappardelle
cauliflower | broccoli | anchovy | garlic | breadcrumbs

Wild, Wild Pacific Catch
wild mushrooms | sun-dried tomato | feta | wild rice | orzo | lemon | oregano

Pan Seared Hokkaido Scallops
charred green and yellow beans | tomato jam | sweet corn and saffron coulis

Slow Braised Grass-Fed Short Rib
seasonal vegetables | smashed potatoes | cabernet au jus

Grilled Pork Chop
autumn squash | fennel gratin | roasted balsamic beets | red onion marmalade

Lamb Chops
mascarpone polenta | wilted autumn greens | tomato pear chutney

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

Seasonal Fruit Galette
house-made vanilla ice cream

TCHO Chocolate Crème Brûlée
carmelized peaches

House-made Ice Creams and Sorbet
blackberry ice cream | vanilla bean ice cream | pistachio ice cream | strawberry sorbet