



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 - LATE SUMMER / EARLY 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 + June’s Ooey Gooey Cheese Crostini
three cheeses | honey mustard | tomato pear chutney | baguette

Farmer’s Salad
blue house farms mixed lettuce | carrots | radishes | purple beans | cherry tomatoes
snap peas | balsamic vinaigrette

Peach & Heirloom Tomato Salad
peaches | garden grown heirloom tomatoes | burrata | pecan pesto | aged balsamic

Watermelon Salad
arugula | red onion | cucumber | feta | lemon | chili flakes | olive oil

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

McFarland Smoked Trout
marinated beets | friséé | truffle horseradish crème fraîche | house-made potato chips

SECOND COURSE

Sweet Corn & Squash Risotto
brentwood corn | blue house farm cherry tomato | roasted zucchini | basil pesto | parmesan

Mid-Summer Grilled Prawn Pappardelle
blue house farms heirloom & cherry tomato| avocado | red onion | jalapeño | cilantro | cotija

Greek Island’s Locally Caught Fish
full belly farm globe eggplant | heirloom & cherry tomato | kalamata | feta

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

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

Grilled Lamb Chops
raspberry & black mission fig balsamic | point reyes blue cheese | wilted greens | creamy polenta

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

Stone Fruit Galette
house-made vanilla ice cream

TCHO Chocolate Crème Brûlée
caramelized peaches

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