

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)

*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

Watermelon Salad

arugula | red onion | cucumber | feta | lemon | olive oil

Our Caesar Salad with Tempura Fried Anchovies

blue house farms romaine | parmesan | sourdough herb croutons

Tempura Fried Sardines

lemon aioli

McFarland Smoked Trout

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

Lamb Kofta

grilled apricots | feta | harley farm habanero nectar | garlic lemon yogurt

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

Pacific Coast Catch

wild king salmon | corn succotash | avocado crema | ancho guajillo salsa

"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*

Stone Fruit Galette

house-made vanilla ice cream

TCHO Chocolate Crème Brûlée

caramelized apricot

House-made Ice Creams and Sorbet

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