Molino, which means windmill in Spanish, was inspired by our iconic windmill that stands proudly on the 100 acres and overlooking the beautiful Coto de Caza Golf & Racquet Club. The windmill is a universal symbol of life and serenity and encompasses the Coto de Caza way of life

**TAPAS**

- **HOUSE POTATO CHIPS $14**
  - Garlic Potato Chips, Creme Fraiche Onion Dip

- **SPANISH GAZPACHO $16**
  - Heirloom Tomatoes, Bell Pepper Cucumber Relish
  - Tajin Yellow Tomato Sorbet, Micro Greens

- **CHARCUTERIE CONE $18**
  - Assorted Meats and Cheeses

- **MEDITERRANEAN BRUSSELS $18**
  - Dates, Mushrooms, Crispy Gyro Chickpeas
  - Pecorino, Garlic Crisps, Lemon Maple Vinaigrette

- **ROASTED HEIRLOOM TOMATO $18**
  - Slow Roasted Tomatoes, Feta, Olive Tapenade
  - Basil Semifreddo, Micro Herbs, Pine Nuts

- **SMOKED BERKSHIRE PORK LIVER PATE $20**
  - Pickled Mustard Seeds, Gherkin Shallot Relish
  - Crispy Leeks, Grilled Sourdough

- **ESCARCOT $20**
  - Cremini Mushrooms, Sauvignon Butter, Garlic
  - Pecorino, Micro Arugula

- **SCALLOP AGUA CHILE $24**
  - Jalapeno Watermelon Broth, Onions, Cucumber
  - Radish, Mint, Cilantro, Micro Greens, Corn Tortilla

- **LOBSTER DEVILED EGGS $26**
  - Congac, Chantilly Creme, Sturgeon Caviar
  - Tarragon Oil, Lemon Zest

- **CHICKEN AND CAVIAR $34**
  - Confit Chicken Wings, Sriracha Truffle Honey
  - Creme Fraiche, Sturgeon Caviar, Chives

- **A5 WAGYU NEW YORK 4OZ $95**
  - Chinese Black Vinegar Onion Jam
  - Crispy Leeks, Sweet Soy Jus

**ENsaladas**

- **BEETS AND BERRIES $18**
  - Goat Cheese Chantilly Creme, Berries
  - Cocoa Powder, Pistachio Crumble, Micro Herbs
  - Ginger Apple Sherbet

- **PROSCIUTTO & MELON $22**
  - Burrata Mozzarella, Persian Melon Balls,
  - Prosciutto Evoo 12 year Aged Balsamic, Lemon
  - Crostini, Micro Herbs

**ENTRADAS**

- **MAMA JAMA PEI MUSSELS $38**
  - Smoked Andouille, Creamy Jambalaya Broth
  - Cornbread Crumble, Pepper Relish

- **CLAM TAGLIAETTE $40**
  - Tarragon Soubise, Heirloom Tomatoes
  - Fennel, Pecorino, Crispy Prosciutto, Chives

- **HONEY SOY DUCK BREAST $42**
  - Tempura Green Beans, Spam Fried Rice
  - Citrus Brulee

- **KING CRAB GARLIC NOODLES $55**
  - Buttered Garlic Noodles, Garlic Crab
  - Crispy Leeks, Furikake, Chives

- **SMOKED WAGYU BEEF CHEEKS $60**

**POSTRES**

- **BROWN BUTTER MISO ICE CREAM $12**
  - Chocolate Cake Crumble
  - Candied Macadamia nuts

- **NAPOLEON CREME BRULLEE $12**
  - Smoked Vanilla, Butter & Phyllo Crispy
  - Garrison Bourbon Chantilly Creme, Berries

- **ORANGE DREAMSICLE $14**
  - Orange Sherbet, Vanilla Panna Cotta
  - Nilla Cookie Crumble, Orange Brulee,
  - Spiced Honey, Micro Flowers

- **SONOMA RYE FROMAGE CAKE $14**
  - Butter Pretzel Crust, Chocolate Ganache
  - Sonoma Cherry Wood Rye, Salted Caramel