

El Molino

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
Taijin 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

ESCARGOT \$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 Ewoo 12 year Aged Balsamic, Lemon
Crostoni, Micro Herbs

ENTRADAS

MAMA JAMA PEI MUSSELS \$38

Smoked Andouille, Creamy Jambalaya Broth
Cornbread Crumble, Pepper Relish

CLAM TAGLIATELLE \$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 BRULEE \$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