THE MILLSTONE
— SUPPER CLUB —

The Millstone Supper Club is an intimate, reservation-only dining experience at the historic Grist Mill Tavern. Designed for those who appreciate tradition, craftsmanship, and unhurried evenings, the Supper Club offers a chef-driven, coursed dinner served in a setting that feels both timeless and quietly exclusive.

Fresh Start (Choose One)

Harvest Market Salad
Local greens, fresh pears, Gorgonzola cheese, crisp cucumbers, and cashews, finished with a blood orange vinaigrette.

S: Millstone Reserve Chardonnay
P: Whispering Angel Rosé

Beef Carpaccio
Thinly sliced rare beef tenderloin, horseradish cream, watermelon radish, and crispy kataifi.

S: Millstone Reserve Chardonnay
P: Paul Hobbs Pinot Noir

Chef's Table (Choose One)

Roasted Salmon
Butter-roasted salmon roses with smoked paprika, apple chutney, Parmesan-roasted potatoes, and asparagus.

S: Millstone Reserve Cabernet
P: Silver Oak Sauvignon Blanc

Pumpkin Ravioli & Shrimp
Pumpkin-filled ravioli with jumbo shrimp, roasted butternut squash, and fresh chives in a rich cream sauce.

S: Millstone Reserve Cabernet
P: Cakebread Chardonnay

Wagyu Strip Steak
Grilled Wagyu strip steak with sweet peas, baby carrots, and Yukon Gold potatoes, finished with sauce Espagnole and fresh parsley.
($18 Surcharge)

S: Millstone Reserve Cabernet
P: Caymus Cabernet Sauvignon

Sweet Farewell (Choose One)

Apple Tart
A delicate, crisp pastry crust layered with caramelized apples and pastry cream, served with vanilla ice cream.

S: Taylor Fladgate Ruby Port
P: Vietti Moscato d'Asti

Pumpkin Mousse
Light pumpkin mousse with Chantilly cream, salted caramel, and a delicate dusting of cinnamon sugar.

S: Taylor Fladgate Ruby Port
P: Van Zellers 20 Year Tawny Port

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Tonights Offerings

Three Course Chef Dinner $69

Includes a Fresh Start, Chef's Table, and Sweet Farewell menu selection, with bread service, water, and special touches throughout.

Tonights Water

Complimentary Bottle

Acqua Panna – Tuscany Italy · 1L

Additional Bottles

Ty Nant Red Still – Wales · 1L $32
Soft and delicately mineral with a smooth, refreshing finish.

Sant'Anna Still – French Pyrenees · 750 ML $18
Light and crisp with a pure, palate-cleansing softness.

Loonen Still – New York, United States · 750 ML $18
Smooth and balanced with a clean, modern freshness.

Berg Still – Canada · 750 ML $32
From ancient Canadian icebergs, silky mouthfeel & naturally crisp

Tonights Cocktails

Vodka Martini
Chopin Vodka lightly accented with olive juice, dry vermouth, and Blue Cheese Olives

Old Fashioned
Eagle Rare Bourbon, Orange Bitters, Luxardo Cherries and cherry wood smoke.

Tonights Wines

Our wine program is presented in two curated tiers designed to complement your evening.

Signature Wines feature Millstone Reserve a final approachable selection – an inviting introduction crafted to pair beautifully with the Millstone Supper Club experience. Our Premium Wines highlight celebrated producers and elevated selections from the world of wine.

Our chef has thoughtfully crafted pairings for each dish, allowing wines to be enjoyed by the single glass or as a curated progression served alongside your meal. While your server can guide you through the evening's selections, we encourage embracing the

Signature Wine Pairing $26
Premium Wine Pairing $49

Signature

1. Millstone Reserve Chardonnay 13/31
2. Millstone Reserve Cabernet 13/31
3. Taylor Fladgate Ruby Port 17

Premium

1. Silver Oak Sauvignon Blanc 26/79
2. Whispering Angel Rose 20/52
3. Cakebread Chardonnay 26/79
4. Paul Hobbs Pinot Noir 34/110
5. Far Niente Post & Bean Cabernet Sauvignon 34/110
6. Vietti Moscato d'Asti 34/110
7. Van Zellers 20 Year Tawny Port $18
8. Vueve Cliquot Sparkling Rose 34/110
9. Caymus Cabernet 42/145

Additional Bottles

Opus One 450
Dom Perignon. 330