

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)

Summer Market Salad

Creamy burrata, heirloom tomatoes, fresh basil, toasted pine nuts, extra virgin olive oil, aged balsamic, cracked black pepper.

Scallop Umami

Pan-seared sea scallops over delicate angel hair, finished with a silky gochujang umami glaze, fresh chives, and toasted sesame seeds.

S: Millstone Reserve Chardonnay
P: Pascal Jolivet Sancerre Blanc

S: Millstone Reserve Chardonnay
P: Whispering Angel Rose

Chef's Table (Choose One)

Mediterranean Bass

Crispy-skinned Mediterranean bass, Tunisian pepper relish, garlic-rosemary fingerling potatoes, grilled asparagus, and charred lemon.

Seafood Bouillabaisse

A timeless French Riviera classic featuring cod, scallops, shrimp, and lobster in a saffron-kissed seafood broth with gold potatoes, leeks, parsley, and rouille-studded crostini.

Kona-Rubbed Ribeye

KONA coffee-encrusted ribeye, crisp potato gâteau, honey-glazed baby carrots, red wine reduction, and delicate onion rings.

S: Millstone Cabernet Sangria
P: zind humbrecht Gewurtztraminer

S: Millstone Reserve Cabernet
P: Cakebread Chardonnay

S: Millstone Reserve Cabernet
P: Caymus Cabernet Sauvignon

Sweet Farewell (Choose One)

Strawberry Mille-Feuilles

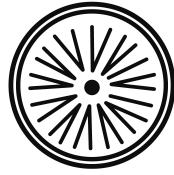
Layers of crisp puff pastry, silky pastry cream, caramel glaze, and macerated strawberries.

Cremé Caramel

Mint kissed crème caramel with warm caramel sauce, freshly whipped cream, and garden mint.

S: Taylor Fladgate Ruby Port
P: Oremus Tokaji Late Harvest

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



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Tonights Offerings

Three Course Chef Dinner \$89

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

TyNant 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 spontaneity of the experience.

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. Pascal Jolivet Sancerre Blanc 18/48
2. Whispering Angel Rose 18/48
3. Zind Humbrecht Gewurtztraminer 26/89
4. Cakebread Chardonnay 26/89
5. Caymus Cabernet Sauvignon 49/180
6. Oremus Tokaji Late Harvest 49/180
7. Vietti Moscato d'Asti 26/120
8. Veuve Cliquot Sparkling Rose 26/120

Additional Bottles

Opus One 450
Dom Perignon. 330