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)

Market Salad
Watercress, Mizuna, fuji apples, roasted beets, domestic goat cheese, toasted almonds, pumpkin seeds, honey-prosecco vinaigrette

S: Mionetto Prosecco
P: Paul Hobbs Pinot Noir

Diver Scallops
Golden pan-seared, served over fresh tagliatelle and tender seaweed, enveloped in a silky mandarin beurre blanc

S: Millstone Reserve Chardonnay
P: Pascal Jolivet Sancerre Blanc

Chef's Table (Choose One)

Pheasant
Perfectly roasted breast, paired with a delicately crisp golden potato galette and tender asparagus, all brought together with a savory, herb-infused jus

S: Millstone Reserve Cabernet
P: Louis Jadot Boujelais Villages

Veal Chop
Succulent and grilled, accompanied by a smooth celeriac and parsnip purée and tender Brussels sprouts, finished with a classic red wine Bordelaise
(Additional Surcharge $18)

S: Millstone Reserve Cabernet
P: Far Niente Post & Beam Cabernet

Sea Bass
Perfectly sautéed with a crisp, golden skin, set atop rich Jon Jon risotto and fresh snow peas, all brought together with a silky red pepper sauce

S: Millstone Reserve Chardonnay
P: La Spinetta Vermentino

Sweet Farewell (Choose One)

Mousse Napoleon
Light and airy raspberry mousse layered between crisp, flaky puff pastry, finished with a rich sea salted caramel

S: Mionetto Prosecco
P: Taylor Fladgate Ruby Port

Nut Turnover
Golden, crisp semolina pastry layered with a rich blend of mixed nuts, drizzled with fragrant vanilla bean syrup and a delicate balsamic reduction

S: Mionetto Prosecco
P: Castellare Di Castellina Vin Santo

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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

Ty Nant Red – 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.

Berg Iceberg Water – Canada · 750 ML $32
Silky and ultra-pure with a bright, crisp Arctic finish.

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

Tonights Cocktails

Vodka Martini
Belvedere Vodka lightly accented with dry vermouth and olive juice, served ice-cold and up with olives for garnish.

Old Fashioned
Blanton's, raw sugar, bitters and raw sugar slowly stirred and served timeless with a 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 $37

Signature

1. Millstone Reserve Chardonnay 13/31
2. Millstone Reserve Cabernet 13/31
3. Mionetto Prosecco 13/39

Premium

1. Paul Hobb Pinot Noir 26/89
2. Pascal Jolivet Sancerre Blanc 26/89
3. Louis Jadot Boujelais Villages 17/48
4. Far Niente Post & Beam Cabernet 26/89
5. La Spinetta Vermentino 17/48
6. Taylor Fladgate Ruby Port 16
7. Castellare Di Castellina Vin Santo 26/89

Additional Bottles

Opus One 450
Caymus 50. 180
Dom Perignon. 330