

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

Fresh berries, baby arugula, and crisp mini cucumbers, layered with fragrant mint and a medley of micro greens, finished with a delicate parmesan crisp and dressed in a bright lemon-poppysseed vinaigrette.

S: Millstone Reserve Chardonnay
P: Whispering Angel Rose

Lobster Arancini

Sweet Maine lobster folded into aromatic risotto croquettes, lightly crisped and served over a slow-roasted tomato sauce, finished with fragrant basil.

S: Millstone Reserve Chardonnay
P: Guado Al Tasso Fermentino

Chef's Table (Choose One)

Tuna Provencale

Pan-seared tuna, gently caramelized, paired with a layered beet and potato tian, black olive purée, and finished with a bright lemon-olive oil dressing.

S: Millstone Cabernet Sangria
P: Paul Hobbs Pinot Noir

Cote De Boeuf

Grilled locally sourced prime royal cut, expertly charred and rested, served with silky whipped potatoes and tender haricots verts, finished with a rich, herb-infused jus.
(Additional Surcharge \$18)

S: Millstone Reserve Cabernet
P: Austin Hope Cabernet

Short Rib Ravioli

Savory short rib ravioli, delicately filled and perfectly tender, served in a rich wild mushroom sauce, finished with crème fraîche and fresh chives.

S: Millstone Reserve Cabernet
P: Prunotto Barolo

Sweet Farewell (Choose One)

Espresso Panna Cotta

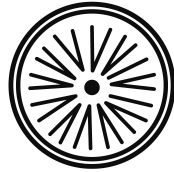
Silky espresso-mascarpone panna cotta, delicately set and deeply aromatic, finished with chocolate-covered coffee beans and curls of shaved dark chocolate.

S: Taylor Fladgate Ruby Port
P: Vanzellers Port Tawny 20 Year

Berry Tartlet

Crisp tartlet shell filled with silky vanilla pastry cream, topped with sweet raspberries and finished with a sprinkle of crushed pistachios.

S: Taylor Fladgate Ruby Port
P: Haut Charmes Sauternes



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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 – 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 – United States · 750 ML \$18

Smooth and balanced with a clean, modern freshness.

Tonights Cocktails

Vodka Martini

Chopin Vodka lightly accented with house limoncello, served ice-cold and up with a lemon twist for garnish.

Old Fashioned

Eagle Rare Bourbon, raw sugar, orange bitters and raspberries 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. Taylor Fladgate Ruby Port 17

Premium

1. Whispering Angel Rose 18/48
2. Guado Al Tasso Fermentino 26/89
3. Paul Hobbs Pinot Noir 26/89
4. Austin Hope Cabernet 26/89
5. Prunotto Barolo 31/98
6. Vanzellers Port Tawny 20 Year 19
7. Haut Charmes Sauternes 19

Additional Bottles

Opus One 450

Caymus 50. 180

Dom Perignon. 330