

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

Roasted heirloom beets and sweet carrots, with crisp radishes, dressed in champagne vinaigrette and finished with toasted seeds.

S: Millstone Reserve Chardonnay
P: Whispering Angel Rose

Surf & Turf

Roasted salmon, tender shrimp, and shaved ribeye, layered over baby arugula, with toasted bruschetta and a dill cream sauce.

S: Millstone Reserve Cabernet
P: Austin Hope Cabernet

Chef's Table (Choose One)

Venison Filet

Grilled with saffron infused fingerling, asparagus spears, and a raspberry coulis accented with fresh raspberries.

S: Millstone Reserve Cabernet
P: Prisoner Red Blend

Wagyu Short Rib

Slow-braised in a morel mushroom bourguignon, with Yukon potatoes, courgette, and crisp lardons.
(Additional Surcharge \$22)

S: Millstone Reserve Cabernet
P: Duckhorn Cabernet

Line Caught Halibut

Parchment-roasted with sautéed chanterelle mushrooms and citrus kissed jicama with a citrus-soy glaze.

S: Millstone Reserve Chardonnay
P: Cakebread Chardonnay

Sweet Farewell (Choose One)

Truffle Trio

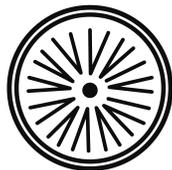
A refined trio of lemon, lime, and orange truffles, adorned with glistening candied citrus peel for a bright, bittersweet finish.

S: Mionetto Prosecco
P: Taylor Fladgate 20 Year Port

Poached Pear

Locally sourced poached pear drizzled with warm maple caramel, and served à la mode with classic vanilla ice cream.

S: Mionetto Prosecco
P: Newport Vineyards Ice Wine



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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 olive-oil fat-washed for a silky, savory richness, lightly accented with dry vermouth and served ice-cold and up.

Olives for garnish.

Old Fashioned

Blanton's, raw sugar, and bitters. Stirred slow and served timeless with a Pecan 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. Whispering Angel Rose. 18/49
2. Cakebread Chardonnay. 26/89
3. Newport Vineyards Ice Wine 18
4. Prisoner Red Blend. 26/89
5. Austin Hope Cabernet. 26
6. Duckhorn Cabernet 32/108
7. Taylor Fladgate 20 Year Port. 18

Additional Bottles

Opus One 450

Caymus 50. 180

Dom Perignon. 330