

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

Fresh watermelon, creamy feta, basil-infused olive oil, tart balsamic reduction, toasted almonds.

Shrimp Marzano

Roasted shrimp, crisp saffron risotto cake, San Marzano tomato coulis, fresh basil, microgreens.

S: Millstone Reserve Chardonnay
P: Silver Oak Sauvignon Blanc

S: Millstone Reserve Chardonnay
P: Whispering Angel Rose

Chef's Table (Choose One)

Lobster Wellington

Cold-water lobster and caper-basil purée wrapped in flaky puff pastry, with asparagus, citrus aioli, chives, & lemon.

Chicken Pappardelle

Wide-ribbon pappardelle, seared chicken, porcini mushrooms, plum tomatoes, & roasted garlic cream.

Beef Filet Oscar

Tender beef filet crowned with lump crab and béarnaise butter, served with paysanne potatoes & green beans.

S: Millstone Cabernet Sangria
P: Cakebread Chardonnay

S: Millstone Reserve Cabernet
P: Paul Hobbs Pinot Noir

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

Sweet Farewell (Choose One)

Berry Pound Cake

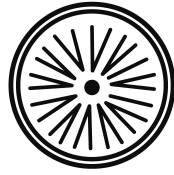
Tender pound cake layered with raspberry jam, macerated fresh berries, caramel icing, and crème diplomat.

Tiramisu

Espresso-soaked ladyfingers layered with honey mascarpone, cocoa, and fresh raspberries.

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

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



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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. 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. Veuve Cliquot Sparkling Rose 34/110
9. Caymus Cabernet 42/145

Additional Bottles

Opus One 450
Dom Perignon. 330