

# 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**

Succulent chargrilled octopus atop baby greens, accented with shaved radishes, golden potato crisps, and a rosemary-infused vinaigrette.

*S: Millstone Reserve Chardonnay*  
*P: Joel Gott Sauvignon Blanc*

### **Ricotta & Raspberry**

Light whipped ricotta layered with raspberry jam in a golden phyllo shell, accented with aromatic basil.

*S: Millstone Reserve Chardonnay*  
*P: Vietti Moscato d'asti*

## Chef's Table (Choose One)

### **Swordfish**

Robust and grilled served over angel hair pasta with golden beets, finished with a vibrant marinara and splash of persillade sauce and grilled lemon.

*S: Millstone Cabernet Sangria*  
*P: Pascal Jolivet Sancerre Blanc*

### **Beef Braciola Parma**

Tender flank steak rolled with prosciutto, sage, and Gruyère cheese, finished with herbed red sauce and served with root vegetables.

*S: Millstone Reserve Cabernet*  
*P: Caymus Cabernet Sauvignon*

### **Lamb Shank**

Fork-tender lamb shank atop pearly couscous, accented with sweet English peas, blistered shishito peppers, and vibrant tomato broth.

*S: Millstone Reserve Cabernet*  
*P: Janasse Châteauneuf-du-Pape*

## Sweet Farewell (Choose One)

### **Farmers Cheesecake**

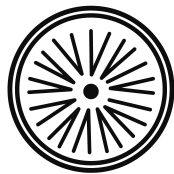
Creamy cheese filling baked in a golden tart shell, accompanied by vibrant strawberries and light crème diplomat.

*S: Taylor Fladgate Ruby Port*  
*P: Veuve Clicquot Rose*

### **Lemon Almond Brûlée**

Silky lemon and almond custard topped with torched sugar in the raw, whipped cream, and toasted slivered almonds.

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



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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**

Belvedere Vodka lightly accented with strawberry puree, fresh lemon, and baby basil

### **Old Fashioned**

Blanton's Single Barrel Bourbon, Black Walnut Bitters, 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. Joel Gott Sauvignon Blanc 18/48
2. Vietti Moscato d'asti 26/89
3. Pascal Jolivet Sancerre Blanc 26/89
4. Janasse Châteauneuf-du-Pape 31/120
5. Veuve Clicquot Rose 31/120
6. Oremus Tokaji Late Harvest 26/89
7. Caymus Cabernet Sauvignon 49/180
8. Veuve Clicquot Rich 31/120

### Additional Bottles

Opus One 450

Dom Perignon. 330