MDRD
THE RHYTHM OF MADRID

POSTRES

EL LIMÓN
yuzu white chocolate mousse, meyer lemon marmalade, lime pearls, meringue *gf* | *18*

ÁRBOL DE MANZANA
chocolate soufflé, apple chutney, cinnamon ganache, maple gelato, vanilla bean crumble, spun sugar *gf* | *20*

HELADO Y SORBETE
three scoops of chocolate, vanilla, or seasonal sorbet | *9*

TARTA DE QUESO
pumpkin chantilly, praline pepitas, white chocolate dipped pecan, spiced caramel | *20*

CREMA CATALANA
brûléed citrus custard, candied orange, fresh fruit, tuille cookie | *16*

CAFÉ Y TÉ

ESPRESSO | *5*
AMERICANO | *5*
COFFEE | *4*
RASPBERRY NECTAR TEA | *4*
ENGLISH BREAKFAST TEA | *4*

CÓCTELES

CARAJILLO
liquor 43, espresso, nutmeg. served chilled | *15*

AMARI

ALMA DE TRABANCO *ESP* | *10*
AMARO NONINO *Italy* | *12*
BRANCA MENTA *Italy* | *10*
CAMPARI *Italy* | *10*
CYNAR *Italy* | *10*
EASTERN KILLE 'GENEPY L' EPICA' *Grand Rapids, MI* | *12*
EASTERN KILLE FERNET *Grand Rapids, MI* | *12*
FERNET BRANCA *Italy* | *10*
LICOR 43 *ESP* | *10*
LO-FI VINA AMARI *California, US* | *10*
MAGDALA *ESP* | *10*

VINO FORTIFICADO

MV	**EQUIPO NAVAZOS** **Fino** – Jerez, ESP	*12 gl*
MV	**EQUIPO NAVAZOS** **Manzanilla** – Jerez, ESP	*12 gl*
MV	**MANUEL ARAGON** **Amontillado** – Jerez, ESP	*12 gl*
MV	**EQUIPO NAVAZOS** **Palo Cortado** – Jerez, ESP	*21 gl*
MV	**EQUIPO NAVAZOS** **Oloroso** – Montilla-Moriles, ESP	*21 gl*
2017	**EQUIPO NAVAZOS** **Pedro Ximenez** – Montilla-Moriles, ESP	*14 gl*
2023	**OCHOA MOSCATEL** **Navarra,** Spain	*14 gl*
MV	**SHERRY FLIGHT** **Fino, Amontillado & Pedro Ximenez**	*13 flight*
MV	**RARE WINE COMPANY** **Historic Series – Boston Bual** – Madeira, PRT	*18 gl*
	CASA MARIOL VERMUT NEGRE Catalunya, ESP	*12 gl*
	LUSTAU VERMUT ROSE Jerez, ESP	*12 gl*

To host an event in one of our MDRD private dining rooms, please contact mdrd@ahchospitality.com or call 616.776.6460.

*Please tell your server if you have food allergies or other dietary restrictions. We will make reasonable efforts to accommodate your needs, but please understand that the Hotel is not an allergen-free facility, and cannot guarantee that any item is completely free of anyallergen or ingredient. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Ask your server about menu items that are cooked to order or served raw.*