

ENTICEMENTS

Pan Seared La Belle Farms **Foie Gras**
w/Cook's farm apples, walnuts, raisins & cream
22

Seared Digby Bay **Sea Scallops**
w/red cabbage, bacon, onion, white mushroom & parmigiano reggiano
14

Wine Pairing –2006 Verget Macon Villages (France)-glass 12

Warm **Tomato** Soup and **Truffle** Grilled **Cheese**
w/chevre, p'tit basque & apple butter
8

Wine Pairing-2007 Cantina del Taburno Falanghia (Italy)-glass 9

GREENS

Baby **Arugula** Salad
w/honey roasted lavender pears, salami, idiazabal, Banuyls & EVOO
9

Wine Pairing - 2006 Palazone Terre Vineate Orvieto (Italy) -glass 9

Romaine Heart Salad
w/red beets, cashews, goat cheese & citrus vinaigrette
9

Wine Pairing - 2005 Chateau Bellechasse Blanc (France) - glass 6

Chilled **Shrimp** Salad
w/watercress, roasted tomato, white anchovy, pecorino sardo
roasted garlic & grilled bread
10

Wine Pairing - 2007 Toscolo Vernaccia di San Gimignano (Italy) -glass 11

ARTISINAL SELECTION OF CHEESE

To ensure proper temperature, we suggest ordering your artisanal cheese selection before ordering your entrée -

14

Brie
(French/Cow)

P'tit Basque
(French/Sheep)

Mont. St. Francis
(Indiana/Goat)

Fourme D'Ambert
(French/Cow)

Wine Pairing –Alvear's Amontillado Sherry glass - 4
or 2005 Louis Jadot Pouilly Fuisse (France) - 1/2 bottle 25

Entrées

Petite **Filet** Mignon

w/potato puree, crimini mushrooms, broccolini & bordelaise

33

Wine Pairing- 2006 Wall Cellars Cabernet Sauvignon (Napa Valley) - glass 10

Vegetarian Penne **Pasta**

w/spinach, zucchini & white wine

18

Add Sautéed Shrimp - additional 6

Wine Pairing- 2006 Louis Martini Chardonnay (Napa Valley) - glass 10

New Zealand **Lamb** Chop

w/roasted root vegetables, garam masala & white Turkish figs

29

Wine Pairing-2006 Miguel Torres Santa Digna Shiraz (Chile) - glass 8

Pan Roasted **Duck** Breast

w/garganelli pasta, wild mushroom & Vermont white cheddar

26

Wine Pairing- 2006 La Font du Vent Cotes-du-Rhone (France) - glass 9

Chilean **Sea Bass**

w/roasted baby carrots, fingerling potatoes, frisee & Vermouth

28

Wine Pairing-2007 Toscolo Vernaccia di San Gimignano (Italy)-glass 11

DAVEED'S EUROPEAN UNION OF TAPAS

UPSTAIRS IN DAVEED'S ART GALLERY

(you must climb a spiral staircase to the Art Gallery)

\$45 p/p (plus tax & 20% gratuity)

\$25 deposit taken w/reservation

12 waves ,small plates of fun food at a communal table

guest sommelier

all beverages and alcohol available a la carte

PLEASE INQUIRE ABOUT OUR NEXT GATHERING

CALL 513-721-2665

FOR YOUR CULINARY NEEDS THINK DAVEED'S

- **DAVEED'S CATERING IN YOUR HOME OR OFFICE**
- **DAVEED'S CULINARY CUISINE TO-GO**

*** Guests vulnerable to eating foods served raw to rare should note items on our menu marked w/asterisks.**

According to the Ohio Dept. of Health, these items pose certain risks.

18% gratuity added to parties of 8 or more. *Please refrain from cell phone use in the dining rooms**

Split charge of \$2 p/p *

Due to limited product availability for our menu items, not all selections may be offered through the course of the evening. Please be patient, all menu items are cooked to order to ensure optimum flavor, so sit back, relax & enjoy Daveed's. Thanks.

NO CRYBABIES...ONLY THE CHEF