

E N T R E e m e n t s

Seared Digby Bay **Sea Scallops**

w/lentils, bacon, potato blini & frisee

14

Wine Pairing –2006 Chateau Ste Michelle Chardonnay (Columbia Valley)- 1/2 bottle 15

Pan Seared La Belle Farms **Foie Gras**

w/strawberries, shortcake, cream & sherry

22

Chilled **Cauliflower** Soup

w/orange, curry & proscuitto

8

Wine Pairing-2007 Talburno Falanghia (Italy)-glass 7

Beef Carpaccio *

w/peperonata, white mushroom, parmesan frico, caper & 15 yr balsamic

11

Wine pairing-2006 Tormaresca Chardonnay (Puglia) -glass 8

Duo of **Tuna** Tartare & Confit *

w/lime, cilantro, roasted red pepper & avocado

13

Wine Pairing-2007 Enotria Cortese (Mendocino)-glass 9

G r e e n s

Baby **Arugula**

w/pear, idiazabal, salami, macadamia nut,
Banuyls & EVOO

9

Wine Pairing - 2006 Martin Codax Albarino (Rias Biexas) - glass 8

Romaine Salad

w/apple 2 ways, Roaring 40's Blue, candied walnut & sweet chili vinaigrette

9

Haricot Vert & **Beet** Salad

w/duck confit, fresh goat cheese & sherry

11

Wine Pairing-2005 Verget Chardonnay (Burgundy)-glass 13

Artisanal Cheese Selections

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

Chaumes
(French/Cow)

P'tit Baque
(French/Sheep)

Humboldt Fog
(California/Goat)

Bleu Costello
(Danish/Cow)

Wine Pairing –2005 - Chateau Pavell de Luze (Margaux) - 1/2 bottle - 30
or 2006 Drouhin Pouilly-Fuisse (Burgundy) 1/2 bottle* - 25

ALL ART IS FOR SALE

E n t r é e

Canadian **Salmon** Marinated in Sake and Honey
w/grilled vegetables, noodles, sesame & miso

27

Wine Pairing-2007 Rudi Weist Riesling (Germany) - glass 7

Grilled Wisconsin **Quail** & Braised **Short Rib** en cocotte
w/gnocchi, leek, bacon & carrot

28

Wine Pairing-2006 Castillo Real Monastrell (Spain)- glass 8

Horseradish Crusted **Filet**
w/short rib, confit of potato, truffle creamed spinach & baked portabella

31

Wine Pairing- 2005 Chateau Lyonnat (Bordeaux)- glass 13

Pan Roasted **Duck** Breast
w/white cheddar, garganelli & wild mushrooms

26

Wine Pairing-2006 Saint Gregory Pinot Meuiner (Mendocino) - glass 11

Pan Seared **Dorado**
w/fennel, mushroom, lemon, scallion & watercress

28

Wine Pairing-2007 Talburno Falanghia (Italy)-glass 7

WINE & CHEESE TASTING

Join us , *Chef David* will be tasting and discussing
cheese and wine selections

Friday, August 15th

7:00 PM- \$45 p/p (plus tax & 20 percent gratuity)

upstairs in DAVEED'S Art Gallery

(\$25 p/p deposit taken w/ reservation)

CALL: 513-721-2665

DAVEED'S TAPAS DINNER

Friday, August 29th

7:00 PM- \$45 p/p (plus tax & 20 percent gratuity)

upstairs in DAVEED'S Art Gallery

(\$25 p/p deposit taken w/ reservation)

CALL: 513-721-2665

* **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