

David H. Cook, Chef Proprietor  
Daveed's at 934  
934 Hatch Street  
Cincinnati, OH 45202

Chef and owner of Daveed's @934, David Cook, began his restaurant career at fifteen bussing tables and washing dishes at the historic 20 Mile House Restaurant in Loveland, Ohio. David has been the driving force behind making Daveed's nationally noteworthy. The success afforded to Daveed's was based on David's persistence. He knew that upscale yet comfortable dining with professional service and exceptional food was bound to find its way to smaller venues. David beat the rush and paved the way for other restaurants to follow.

David's passion for cooking began with his studies in Chef Technology and Hotel/Motel Management at Cincinnati State Technical College, now Midwest Culinary Institute. He then accepted the position of Sous Chef with the renowned Maisonette Group's Newport Beach in Kentucky. Later, he was transferred to the famous five-star La Maisonette as Roundsman under Chef Georges Haidon.

David accepted a part-time position at Ciao Baby Cucina in Symmes Township while working full-time at La Maisonette and eventually became the Corporate Unit Chef. David returned to La Maisonette to await the arrival of Executive Chef Jean Robert de Cavel upon Chef Haidon's retirement. Chef Cavel went on to promote David to Executive Sous Chef of La Maisonette.

David then became Executive Chef of Chester's Road House and revamped the kitchen and the menu.

After success with many Maisonette Group restaurants, David longed for a restaurant to call his own. He joined his wife, Liz, and opened Daveed's @ 934 on September 21, 1999. His innovative approach to tailoring food and wine reflects his unique culinary background. Changing his menu daily, David has delighted discriminating palates throughout the Cincinnati area. At Daveed's, he conducts tasting menus, cooking classes, wine dinners, catered and special events... all designed to further people's enjoyment and understanding of food and wine.

Only fine dining restaurant noted in 36 Hours In Cincinnati in *The New York Times*.

- Requested recipe in Bon Appetit for Pan Seared Salmon w/ BBQ horseradish crema.

- Featured in Delta Sky Miles as a must-visit when traveling to Cincinnati.
- Awarded Fifth best restaurant by Cincinnati Magazine in 2009.

- Review by Polly Campbell of **The Cincinnati Enquirer** and given **4 stars** in March 2008.
- **AAA Four Diamond Award** for 2005, 2006, 2007, 2008 and 2009.
- Received **Award of Excellence** in the 2002 and 2003 edition of **Wine Spectator**

State Honoree for

**American Best Wine Lists Awards** at the 27th Annual Monterey Wine Festival.

- 2003 Silver Medal in **Restaurant Hospitality's Best Wine List in America Competition**.
- Daveed's is honored to place in the 2002 **Santé Magazine Cooking Awards** for **Cooking with Spirits** and is one of only two Ohio restaurants featured.
- 2005-2009 **Zagat Survey America's Top Restaurants-Rated Extraordinary**