



November '07



### Addison | SAN DIEGO



**TWO YEARS AGO**, when William Bradley was a chef at Vu in Scottsdale, Arizona, I pegged him as a culinary star in the making. Now, with the carte blanche to cook as he pleases at the Grand Del Mar Resort outside San Diego, he has fulfilled that promise. “Spare no expense” is the guiding principle at this flamboyantly deluxe resort, and up to \$30 million was poured into Addison, named after Florida architect Addison Mizner, whose Mediterranean designs are evoked in a restaurant of Venetian-plastered walls and carved →

← stone columns, with a dining room that opens onto Los Peñasquitos Canyon Preserve. There is a twenty-thousand-bottle wine room and a chef’s table that goes for \$2,500 for up to a dozen people.

However lavish everything else is, Bradley keeps his cuisine simple, rarely using more than three ingredients in a dish. The result is a menu of powerful restraint: morel mushrooms tinged with a mild French mustard and maple-roasted garlic. A nearly translucent sea scallop has a sweet brininess and picks up color from a saffron-celery-leaf sauce. Classic lamb persillé served with a warm goat-cheese-and-leek tart and a tangy lemon-sorrel salad. For dessert, Bradley’s frozen strawberry soufflé is adorned with sweet-and-sour rhubarb and warm chocolate ganache. Addison may look like the most extravagant new restaurant, but dining here is also a lesson in all that is subtle about fine food.

**WHILE WAITING FOR YOUR TABLE**, have a drink on the terrace and watch the sun set over the desert. 5200 Grand Del Mar Way; 858-314-1900; [addisondelmar.com](http://addisondelmar.com).

**LAMB PERSILLÉ:** Marinated rack of lamb crusted in parsley-and-bread-crumbs mixture. Verdant and rich. **FOUND IN:** Classic lamb persillé, Addison.