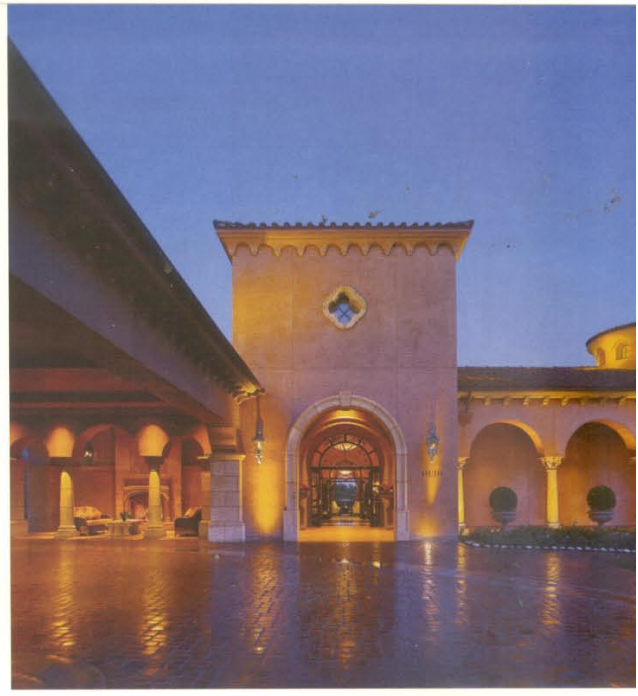


CULINARY

Trends





THE GRAND DEL MAR'S ADDISON

Giving New Meaning to French Cooking in San Diego

Richard and Deborah Neubauer

The list of good, let alone great, French restaurants in San Diego is a short one. Very short. But there's a new one on the list, Addison, and since opening in 2007 Chef William Bradley has wasted no time in moving it to the top.

Addison is hidden away in rolling hills, several miles from the beach, at the Grand Del Mar Resort, a five-star hotel and golf destination developed by San Diegan Doug Manchester. The restaurant sits on a hill atop the resort, looking down at verdant fairways.

Addison, the resort's signature dining venue, is spearheaded by 31-year-old Executive Chef William Bradley, whose contemporary French cuisine has earned local and national praise, including a rare three-star review from the *Los Angeles Times*, and was named one of the country's "Best New Restaurants for 2007" by *Esquire* magazine.

While the culinary starting point on Chef Bradley's tasting menu is an amuse-bouche of Green Apple Puree with curry, crème fraîche and toasted cinnamon, the starting point for the fine dining experience is your first step into Addison, when you begin to feel as if you have been transported to a private Mediterranean estate.

Mizner's architectural influence

The resort pays tribute to the unforgettable architecture of Addison Mizner, a turn-of-the-century visionary whose internationally inspired approach to design defined the resort communities of Palm Beach and Boca Raton in the 1920s. Mizner viewed architecture as a seamless integration of buildings, décor and landscaping – with an emphasis on melding the indoors and outdoors as seen through the building and interior design of The Grand Del Mar and its dining establishments.

The scale and style are baronial, with repeating grand archways, dark wood paneling and marble seemingly everywhere. One aspect of the dining room struck us: the austere modern table-top stands in stark contrast to the room's opulent estate décor.

Far more traditional was the Riedel stemware which was matched to each course: the glasses for our young (2007) Austrian *Gruner Veltliner* featured green stems, appropriately symbolizing youth. The dining room entry is through the "library," where the black, marble-top bar is punctuated by small spotlights shining up from below. The large, ornate space retains surprising warmth despite its size and high ceilings.



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The "library's" welcoming fireplace lures diners to sit in overstuffed armchairs and sip champagne or a cocktail before dinner. The main dining room also boasts a huge fireplace, but on a spring or summer evening it might be more pleasant to sit in a booth near the two-story arched windows that overlook the golf course. The large number of tables seating six or

more tells you that this is a place for special occasions. "We have our regulars," said Josh, our young wine steward, "but we get a lot of larger groups celebrating something."

Chefology of William Bradley

Addison at the Grand Del Mar — San Diego, CA

Vu at the Hyatt Regency — Scottsdale, AZ

Mary Elaine's at the Phoenician Resort
Scottsdale, AZ

Azzura Point at the Loews Coronado Resort
San Diego, CA

Four to seven courses, of course

Our dining choice for the evening was the carte blanche seven-course tasting menu orchestrated by Chef Bradley, with wine pairings for each course selected by Wine Director Jesse Rodriguez from San Diego's largest cellar of 3400 bottles. Addison's wine program was named one of the top "Winning Wine Lists" by *Food & Wine* magazine with a wine list that boasts over 180 half-bottles,

GRILLED LANGOUSTINES WITH THAI RED CURRY SAUCE

(Serves 4)

2 cloves of garlic, chopped	1/2 cup of coconut milk
1 tsp. ginger, minced	1 Tbl. of yuzu lime juice*
1 Tbl. brown sugar	8 Langoustine tails, cut in half
3 Tbl. Thai red curry paste	Fleur de Sel * to taste
4 Tbl. of olive oil, plus some for basting	2 Tbl. Parsley, Chopped

*Can be bought in specialty food stores

THAI RED CURRY SAUCE METHOD

Over low heat, combine garlic, ginger, brown sugar, curry paste and olive oil in a sauce pot. Slowly sauté for five minutes while continuously stirring. Add coconut milk. Once mixture comes to a boil, remove from heat. Add yuzu lime juice. Strain through a fine mesh strainer. Cover and keep warm.

LANGOUSTINES METHOD

Split langoustine tails in half. Shell side down, baste with olive oil and Fleur de Sel to taste. Grill shell side down for one minute. Flip and grill meat side down for an additional minute. Remove from heat.



ASSEMBLY

On four plates, place lobster tails shell side down. Spoon Thai Red Curry Sauce over top of each tail and sprinkle with chopped parsley.

Addison's head sommelier Jesse Rodriguez suggests a German Riesling from the Mosel Valley.

Chef William Bradley
Addison Restaurant
San Diego, CA

SEARED SEA SCALLOPS, POMMERY MUSTARD SAUCE

(Serves 4)

INGREDIENTS

8 Diver Harvested U-10 sea scallops
Sea salt to taste
4 Tbl. grapeseed oil
2 whole shallots, chopped
2 cloves of garlic, chopped
2 Tbl. of tarragon, chopped
2 Tbl. of French salted butter
2 cups of Chardonnay wine
1/2 cup of heavy cream
1 cup French Pommery mustard

METHOD [for scallops]

Lightly season scallops with sea salt. Over medium heat, add two tablespoons of grapeseed oil until it begins to smoke. Add scallops and immediately adjust to low heat. Cook on each side for two minutes. Remove from heat.

METHOD [for Pommery mustard sauce]

Over medium heat combine shallots, garlic, tarragon, butter and two tablespoons of grapeseed oil. Cook for three minutes or until garlic and shallots become translucent. Add Chardonnay wine. Cook down until 2/3 of the liquid is reduced. Remove from heat. Add heavy cream and Pommery mustard. Place back on medium heat, stirring occasionally for three minutes. Let sauce rest for an additional three



minutes. Add sea salt to taste. Strain mixture through a fine mesh strainer. Place into a small sauce pot, cover, and keep warm.

ASSEMBLY

On four plates, add a tablespoon of sauce and two scallops per plate.

Addison's head sommelier Jesse Rodriguez recommends a White Burgundy.

Chef William Bradley

Addison Restaurant, San Diego, CA

priced from \$20 to over \$2,000. He oversees the resort's 21,000-bottle cellar and was named one of the top five sommeliers for 2007 by *Wine & Spirits* magazine.

In the kitchen, Chef Bradley applies contemporary French techniques and some molecular gastronomy to locally-sourced ingredients. "The pristine, local ingredients are what allow me to deliver explosive tastes," Bradley told us. His seasonal menu often changes weekly.

The standard, four-course tasting menu can be tailored to a guest's tastes and runs about \$95. (Chef Bradley offers a la carte selections for a light dinner, but prefers to serve them in the bar.)

Comfortable in our surroundings and served by a staff that was watchful but never hovering, our meal continued with Taylor Bay scallops, served in a foamy crème fraîche and Meyer lemon emulsion. The shellfish course, with caramelized crimini, brought a strong, salty flavor and was paired with a velvety Tamber Bay Chardonnay from Deux Chevaux Vineyard in Yountville.

The Warm Potato Gnocchi, served in a fondue-like mixture of horseradish, prosciutto and aged gouda shocked the taste buds with flavor that was, indeed, "explosive."

The *porc sale* was braised to perfection and served with candied pistachios, garlic confit and black truffles—a clear standout dish on Chef Bradley's tasting menu.

The "final three" began with a wonderful selection of artisan cheeses, including, among others, a Gruyere, Hochstetter Cheddar, a pungent goat's milk cheese from Santa Rosa, and a Shropshire Blue Cheese from England.

Of the two remaining dessert courses, the most noteworthy dish was the Mille-Feuille Classique, a salted caramel and milk-chocolate gelato, accompanied by a velvety smooth Spanish dessert wine, Bodegas Olivares, a true treat that satisfies both sweet-tooth lovers and wine aficionados alike. From start to finish, Chef Bradley and his expert staff orchestrate a dining experience that not only takes contemporary French cuisine to a new level in San Diego, but also places San Diego's fine dining scene on the national radar.

The Addison

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