

FOCUS / DRINK & DINE



STOVE TOP
SECRETS

THE INSIDE SCOOP FROM BEHIND THE SCENES AT ADDISON

by BAILEY CUZNER photography by JOHN DOLE



Chefs from left to right: Colin Drea, Michael Fulton, Andrew Bacheller, Wesley Warner, Madoline Parrillo, Stefani DePalma, Aaron Martinez, William Bradley, Kemar Durfield, Silvia Inzunza, Kathryn McCarthy, Audrey Billups, Brendan Drobek

THE ADDISON STORY

Being the sole AAA “Five Diamond” restaurant in San Diego and recent five-star designee by *Mobil Travel Guide*, Addison at The Grand Del Mar stands out as one of the most decadent and enriching dining destinations in Southern California. To get a closer look, 944 went behind the scenes of the stainless steel and marble wonderland that is Executive Chef William Bradley’s kitchen. Upon entering the immaculate space, one is immediately taken by not only the enormity of the kitchen, but the utterly spotless countertops. Twenty-eight copper pots line the top of one of the islands, a sparkling ode to traditional French kitchens. The design is a reminder that Bradley’s innovative vision is held down by strong roots — that, and a staff of 12 who quietly, efficiently and gracefully help guide this culinary vessel. We couldn’t think of a better honoree than Addison for the first of a new monthly feature in 944 titled “Stove Top Secrets,” spotlighting the unsung heroes behind the scenes of the county’s very top dining destinations.

THE TOP DOGS IN THE KITCHEN

Executive Chef William Bradley
Chef de Cuisine Kemar Durfield
Sous Chef Aaron Martinez

14 FUN FACTS THAT MAKE ADDISON, WELL, ADDISON

- | | |
|---|---|
| <p>1) William Bradley never went to culinary school, but started out at age 16 washing dishes.</p> <p>2) Unique ingredients that are must-haves in the kitchen? Pistachio oil, homemade butter, black truffles and Murray River Salt.</p> <p>3) Each chef works about 60-plus hours a week, including all nights, weekends and holidays. Every cook was there on Christmas Day.</p> <p>4) Wesley Warner has split his pants twice from bending down in the kitchen.</p> <p>5) The most popular dish on the menu is the Smoked Potato Puree.</p> <p>6) The most challenging food item to prepare is the Red Pepper Jam. It takes two days to properly make.</p> <p>7) According to Bradley, “Most dishes are created off the cuff; you cook with more soul that way.”</p> <p>8) All 13 of the cooks are in the kitchen at all times.</p> | <p>They perform as a team, with everyone helping each other when needed.</p> <p>9) There is about \$3 million worth of wine in the restaurant at all times.</p> <p>10) There is NEVER any kiwi or tofu in the kitchen. Tofu has no flavor, and kiwi is just useless, say the chefs.</p> <p>11) Silvia Inzunza’s biggest pet peeve? “The chefs in the back eating the <i>mis en place</i> (literally, “put in place” — the prepared ingredients for the next day). William frequently steals them, and the chefs have to hide them from him.”</p> <p>12) “I still come into work every day nervous,” says Brendan Drobek.</p> <p>13) The kitchen staff’s favorite food outside of work is <i>pho</i> (traditional Vietnamese food).</p> <p>14) Phrase heard most often in the kitchen? “That’s what I like about you!”</p> |
|---|---|