

THE OFFICIAL
PUBLICATION
OF THE
SCGA

JANUARY/
FEBRUARY 2010

FORE

magazine

Northern Trust Open's "Mr. Clutch"

SCGA MEMBER **JERRY WEST**
LEADS CORPORATE
CHARITY FAST BREAK FOR
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A grand dining

ADDISON AT THE GRAND DEL MAR IS THE ULTIMATE DESTINATION FOR WINE AND GOLF

BY KATIE DENBO



At only three years old, Addison has established itself as a staple in the San Diego dining scene. Never mind that the restaurant is located on a golf course, at that.

Addison at The Grand Del Mar sits atop the clubhouse at The Grand Golf Club, a 50,000-square-foot masterpiece flanked by San Diego's only Tom Fazio golf course. Its list of accolades is long, but among them is *Wine Spectator's* 2009 Grand Award and the 2010 Mobil Five-Star/AAA Five Diamond award — it was the first restaurant in San Diego to win the Five Diamond Award when it did so in 2008. Its staff is equally as impressive: Wine Director Jesse Rodriguez joined Addison from Napa Valley's legendary French Laundry, while Executive Chef William Bradley has acclaimed Vu restaurant (at the Hyatt Regency Scottsdale Resort & Spa) on his resume, along with The Phoenician in Arizona.

In the ultimate dining indulgence, on the course or off, elegant European ambiance and the strategically placed, centrally located 2,500-bottle wine room give the feeling of feasting in an opulent dining room, not a restaurant. A full-service bar is located off the Library, featuring a handcrafted wood bar topped with stone. Centerpiece to Addison is a massive Italian-imported limestone fireplace amidst floor-to-ceiling windows and 22-karat gold accents.

The simplicity of the cuisine bal-

venture



ances the opulence of its surroundings. Described as European-influenced with Mediterranean touches, entrees are simple but powerfully flavored, like baby sea scallops with sweet peas and shallot confit. Entrees are paired with a far-reaching variety of top vintages, from California cult wines to new international selections. Chef Bradley uses local and seasonal ingredients in his creations — half of Addison's produce, for instance, comes from Crow's Pass Farms in Temecula.

"These pristine ingredients allow me to deliver explosive flavors to our guests at Addison," says Chef Bradley, whose emphasis is "mastering simplicity, with a

keen focus on taste and technique."

So who is Addison, the namesake of the restaurant? Addison Mizner, the legendary architect whose work inspired the design of The Grand Del Mar. Mizner's 1920s Mediterranean Revival architecture is a staple in South Florida, defining luxury resort communities in Boca Raton and Palm Beach.

It's the coup de gras of 19th holes, but Addison is only one of five resort restaurants. Also in the clubhouse is The Clubhouse Grill, which serves more traditional fare along with sweeping views of the course that winds its way through the Los Peñasquitos Canyon Preserve.

THE DETAILS

Location: Addison at The Grand Del Mar, San Diego

Golf: 18-hole Tom Fazio design; opened in 1999 as a part of Meadows Del Mar and made part of The Grand Del Mar family in 2003

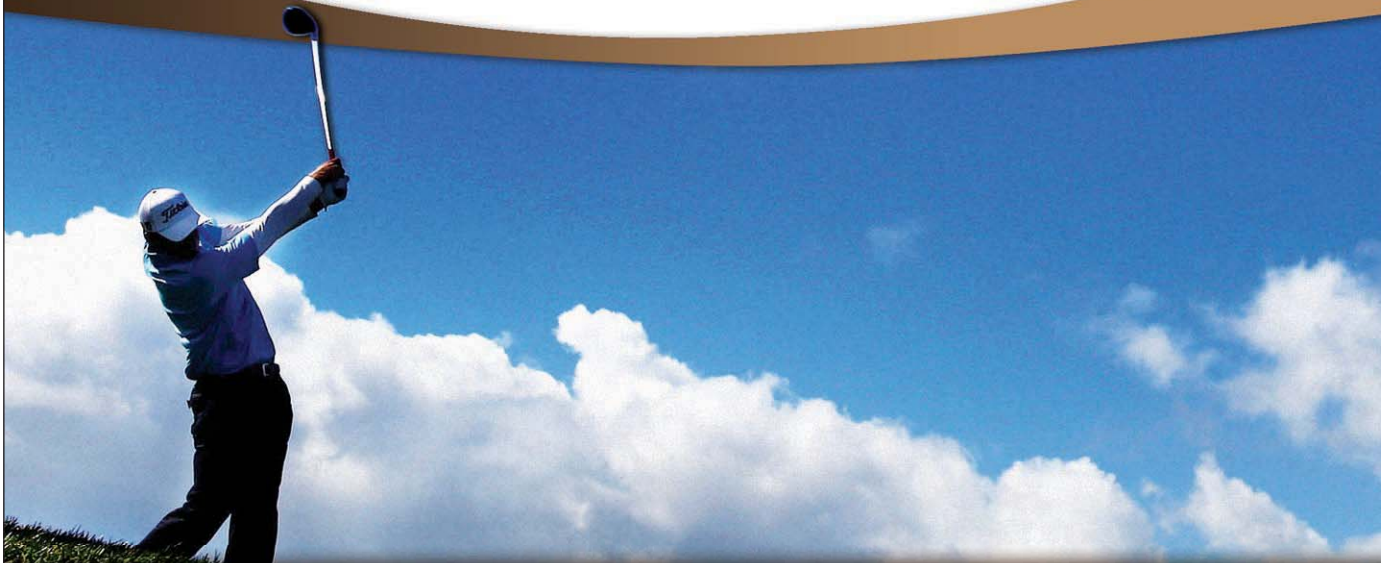
Must see: The 22-karat gold accents in the restaurant and resort

Hours: Bar 5:30 to 11 p.m. and dinner 6 to 10 p.m., Tuesday through Saturday

Information:
www.thegranddelmar.com;
(858) 314-1900



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