

DINING OUT

# Trio with brio

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Blend of tomatoes and cooking styles creates an exalted dish

Keeping French cuisine on the cutting edge, that's chef William Bradley's aim. And right now at Addison he's doing contemporary things with ... tomatoes. "They're in the peak of their season," explains the native San Diegan with international distinction. Here Bradley gives insight into his new Tomatoes *Trios Façon* (three ways), an original dish that exalts that vegetable (not fruit — the U.S. Supreme Court said so in 1893's *Nix v. Hedden*). "We respect a tomato like we do sea urchin and caviar," chef Bradley says. "All ingredients need to be handled and respected and treated the same."

**About the overall dish:** "I think it makes a humble tomato look elegant."

**Current tomatoes from the Santa Monica Farmers Market:** "To maximize the flavor and the integrity of certain tomatoes, you've got to apply certain techniques." These are caramelized in the salamander, a broiler. "So that kind of blisters them."

**Confit of red Roma tomato:** The Roma tomatoes are cooked in the oven for two hours. "That specific tomato holds up to long cooking process (while) keeping its texture and integrity. Kind of like there's different varieties of apples. Granny Smiths hold up to an ample amount of heat."

**The tomato consommé:** Black Prince heirloom tomatoes, yuzu (a Japanese citrus), fleur de sel, and tomato paste are puréed. After sitting for 48 hours, the mixture's strained through a coffee filter. The resulting liquid is served ice cold. Why? "Tricks of the trade."

**Finished product:** To plate the *Trios Façon*, Bradley blends the currants and Romas with champagne grapes, preserved lemon, vanilla oil, gold leaf flakes, and a little acidic kick of lemon sorrel. "We add so many elements ... you know, little secret things that enhance flavors." The consommé is poured over the dish tableside.

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