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BEST IN CLASS

ANTHONY PAOLUCCI
AND KRISTEN PARK
TOP OUR LIST OF
10 RISING STARS

William Bradley

ADDISON'S EXECUTIVE CHEF PARLAYS HIS LOVE OF COOKING INTO A TOP POSITION AT ONE OF SAN DIEGO'S FINEST GOLF RESORTS. BY ERIC MARSON

Native San Diegan William Bradley made his first foray into the culinary world as a teenager, working as a prep cook at a small Italian restaurant in the city of Bonita.

He's come a long way since then.

Now the executive chef at The Grand Del Mar Resort's signature dining venue, Addison, Bradley conveys his prowess through a simple menu with a focus on taste and technique.

→ **I knew I wanted to become a chef** when I realized that I could successfully express myself through preparing food for others to enjoy. This was a turning point for me and led me to pursue a culinary career. I was motivated by a self-imposed pressure to produce perfection in the kitchen.

→ **It's quite an honor** and also an inspiration to be part of the group of great golf course professionals working at The Grand Del Mar. My attraction isn't necessarily towards golf resorts, but more about the vision and direction of the resort in general and the restaurant management team specifically. It just so happens that luxury golf resorts and top-notch restaurants often go hand-in-hand.

→ **Unfortunately, the current state** of my golf game is not so good — there's plenty of room for improvement! Sorry to say, I don't get out to play enough due to the responsibilities of being a dedicated chef. They've always told me that if a chef shoots in the 80s, he's not in the kitchen enough.

→ **Both cooking and golf** are similar in that they are exciting while the activity is happening — but especially so at the end when you've finished a great dish or a great round of golf.

→ **If I had to compare my style** in the kitchen to that of a PGA Tour player, it would be Tiger Woods because of his ability to focus and perfect his game. He is determined to be the best at what he does.

→ **My philosophy in the kitchen?** [Like that of a professional golfer,] it's discipline, honor and integrity — these are three principles that equal great food, along with using the finest ingredients. I'm a very hands-on chef who creates, plans and executes dishes on a nightly basis.**sg**

The Grand Del Mar is not Bradley's first successful attempt at satisfying palates in the world of high-end golf resort dining. The award-winning chef also has held positions at the Hyatt Regency Resort & Spa's Vu in Scottsdale and Mary Elaine's at the Phoenician, another well-known Arizona golf destination.

Bradley, 35, returned home in 2006 and has been creating dishes reflecting his artisanal approach to cooking ever since.



Bradley says, "If a chef shoots in the 80s, he's not in the kitchen enough."

EDDIE MEEKS