

# Chef of the Year: William Bradley

Dining Guide 2014: Addison chef at the top of his game

By [Michele Parente](#) OCT. 9, 2014



Addison executive chef William Bradley is also culinary director at Bijou French Bistro in La Jolla. — *Eduardo Contreras*

When the most famous and revered chef in America taps you as his nominee to compete for the title of “The World’s Next Super-Chef” and says “you have to win,” you better not mess up.

[Addison](#) executive chef William Bradley did not mess up.

Hand-picked by culinary icon [Thomas Keller](#) himself, Bradley prepared a swoon-worthy five-course meal that earned him the win in the [Robb Report’s 2014 Culinary Masters Competition](#).

Bradley bested four other competitors, each nominated by his or her own super chef — Nancy Silverton, Daniel Boulud, Masaharu Morimoto and Jean-Georges Vongerichten.

In its January edition, the ultraluxury magazine said Bradley “put together an exciting progression of courses, each building on the flavors of the last and growing richer and more complex as the dinner moved forward.”

On its cover was a photo with Bradley and Keller standing side by side in their chefs’ whites, with the mentor’s arm resting on his protégé’s shoulder.

The San Diego-bred Bradley, Keller says, “represents the future of the profession.”

The victory kicked off an extraordinary award-winning and laud-filled year for the 39-year-old Bradley, cementing his status as San Diego’s most renowned chef.

For the sixth year in a row, Addison, at [The Grand Del Mar](#), earned both the Forbes Five-Star Award and the AAA Five-Diamond Award, the only restaurant in San Diego County to do so. It was named one of the Top 40 Restaurants in the U.S. by the arbiters of taste at [Gayot](#) guides, and again, it was the only one in San Diego County to achieve that distinction. Two that did make Gayot’s list: Keller’s Per Se in New York and The French Laundry in Yountville.

On Saturday, Bradley welcomes chef Claude Bosi, chef and owner of the Michelin two-starred [Hibiscus](#) in London, to Addison for a jointly prepared dinner in celebration of Relais & Châteaux’s 60th anniversary.

Bradley and Bosi are both “Grand Chefs” with Relais & Châteaux, an association of hoteliers, chefs and restaurateurs regarded among the world’s finest. The first of 30 grand chef pairing dinners was held Friday at Keller’s Per Se.

Since Addison opened in 2006, Bradley has been hailed for his meticulous modern French technique and ability to coax essential flavors out of even the simplest ingredients.

Earlier this year, he was brought on as culinary director of [Bijou French Bistro](#) in La Jolla, where he successfully replicated authentic Parisian bistro cooking. (Full disclosure: Both Addison and Bijou are owned by U-T San Diego Publisher “Papa” Doug Manchester. Fuller disclosure: This writer has been on the record as an admirer of Bradley’s long before Manchester purchased the U-T.)

In developing Bijou’s dishes, Bradley went into his usual hyper-attention-to-detail mode, poring over historic French cookbooks and delving into his own palate memory of meals in Paris. The result is another bar-raising restaurant.

Next March, Bradley will deliver the commencement speech at [The Culinary Institute of America](#), sharing the wisdom he has gained on his remarkable ascent with chefs who represent the more distant future of his profession.

The U-T is proud to name William Bradley, a chef without parallel in San Diego, Chef of the Year for 2014.

## Addison

**Where:** At The Grand Del Mar, 5200 Grand Del Mar Way, San Diego.

**Phone:** (858) 314-1900

**Online:** [addisondelmar.com](http://addisondelmar.com)