

# UT Business

SECTION C



'GRAND CHEFS' WILL TEAM UP AT ADDISON

■ C2 • William Bradley will welcome a fellow "grand chef" to Addison and they will prepare a special eight-course dinner.

M

## 2 'GRAND CHEFS' TEAMING UP AT ADDISON IN OCT.

Prestigious Relais & Châteaux event only one in S. California

MICHELE PARENTE • UT

Relais & Châteaux, a global collection of luxury hotels and gourmet restaurants, is celebrating its 60th anniversary with a series of dinners that pair up two of their "grand chefs" — including William Bradley, executive chef at Addison.

On Oct. 11, Bradley will welcome French-born Claude Bosi, chef-owner of the two Michelin-starred London restaurant Hibiscus, for an eight-course collaboration dinner. Bradley is San Diego's sole Relais & Châteaux grand chef, and the dinner — one of 30-plus in the United States, Canada and the Caribbean — will be the only one held in Southern California.

Addison is the opulent gastronomic temple at the Grand Del Mar resort. Bradley, 39, became a Relais & Châteaux grand chef in 2010. Both he and Bosi, who was named a grand chef in 2012, serve stylized modern French cuisine, combining classic technique with innovative preparation.

The roster of Relais & Châteaux grand chefs hosting their counterparts from Europe, South America and Asia reads like a culinary Who's Who, including Thomas Keller, Daniel Boulud and Michael White, of Per Se, Daniel and Marea, respectively, in New York.

Bradley called the opportunity to host one of the anniversary dinners "a prized honor" and said he chose to cook with Bosi — whom he knew from other Relais events — after eating at Hibiscus.

"His food is sensational and our styles and approaches are quite similar, so our collaborative menu will be a natural fit," Bradley said. "Chef Claude has worked in the past for two of my favorite chefs (Alain Ducasse and Alain Passard) in Europe. I'm looking forward to bringing a top Michelin-starred chef to Addison and the San Diego community."

(Addison and the The Grand Del Mar are owned by U-T San Diego Publisher "Papa" Doug Manchester.)

Bradley's and Bosi's menu includes whipped yogurt with cranberries and lime, scallop with black radish and truffle, quince confit with spice bread and vanilla, and sweetbreads with gnudi, artichokes and black truffle.

There are 160 grand chefs in the Relais & Châteaux organization, which was founded in France in 1954 as a collection of small, high-end hotel properties from Paris to the French Riviera. To obtain an R&C designation, hotels, chefs and restaurateurs apply for membership and must pass a strict application and admission policy and maintain a prescribed level of quality. Membership fees include centralized marketing reservations and guidebook listing.

"This prestigious organization has given me the wonderful opportunity to meet many wonderful, legendary global culinarians," Bradley said. "Early on in my career, I set the goal to become a Relais & Châteaux chef, so to be in this position years later, with that dream being realized, is truly amazing."



London chef Claude Bosi (above) will join Addison chef William Bradley on Oct. 11, for a collaboration dinner.

### Relais & Chateau 60th Anniversary Celebration

**When:** Oct. 11, seatings available from 5:30 to 9:30 p.m. (regular menu not available)

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

**Cost:** \$160, not including tax, tip or wine.

**Information:** (858) 314-1900, [addisondelmar.com](http://addisondelmar.com).