

# DEPARTURES

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## WHIMS: ADDISON AT THE GRAND DEL MAR

By [Jordan Kisner](#) [Dining](#), [Travel](#), [Hotel](#), [Southern California](#)



While Southern California's year-round beach weather has always made us jealous, it didn't have much to speak of when it came to fine dining. That's now changed with **Addison**—the only five-star and five-diamond restaurant in the region—led by Relais & Châteaux grand chef William Bradley. From the grounds of the luxury resort The Grand Del Mar, in San Diego, Bradley meticulously prepares local, seasonal ingredients in a contemporary French style. The four-course tasting menu (\$98 per person, offerings change with the season; 5300 Grand Del Mar Court, San Diego; 858-314-1900; [addisondelmar.com](http://addisondelmar.com)) offers selections like licorice-glazed squab with candied red cabbage and plums, foie gras pot de crème and delicious handmade sweet pea agnolotti with ham hock. For dessert, the coconut custard with pistachio brittle is a must. The

wine list, created by Jesse Rodriguez (formerly the head sommelier of Napa's French Laundry), is an oenophile's dream, with an innovative mix of high-end vintages from Europe, new wines from South America and New Zealand as well as California cult favorites. You can also make it a full day by starting at The Grand Del Mar's spa: Begin with the Spring Refresher facial (\$180, lunch and day access to all spa amenities included; 858-314-2020; [thegranddelmar.com](http://thegranddelmar.com)), continue with a yoga or Pilates class and a plunge in the pool, then take a sunset walk through the property until you arrive, finally, at Addison, refreshed and ready for a dinner to remember.

