

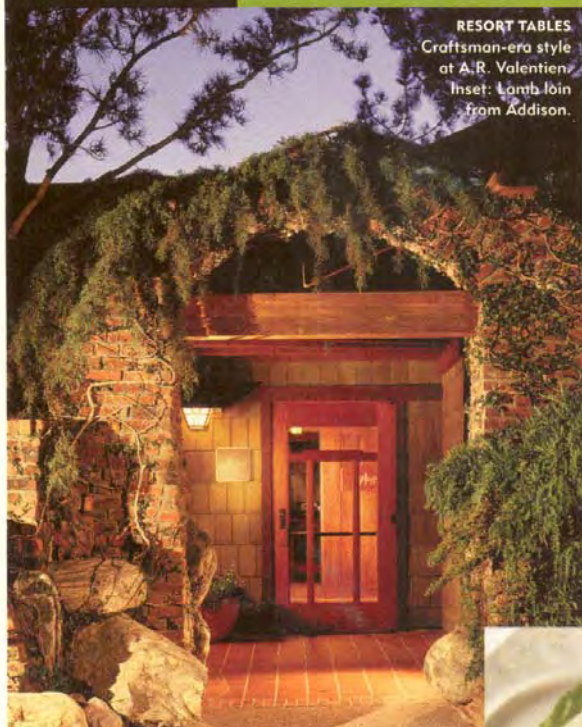
DIVERSION

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NEW!
EXPANDED
COVERING

ON FOOD

by John Mariani



RESORT TABLES
Craftsman-era style
at A.R. Valentien.
Inset: Lamb loin
from Addison.

San Diego's New Wave

In and around the city, extraordinary restaurants—high and low—are offering diners a tantalizing array of choice

THERE'S PLENTY OF GREAT EATING in Southern California these days, but the real dining action isn't in Los Angeles, where you might expect to find it. Quietly and without much fanfare, San Diego and environs have given rise to some of the finest new—and newly revamped—restaurants in the state, including a couple of places that have been rather spectacularly bankrolled as part of golf-oriented luxury resorts.

Nowhere is this more evident than at the new Grand Del Mar, a 249-room golf resort overlooking the Peñasquitos Canyon Preserve, just inland from La Jolla

and Del Mar. The very big deal restaurant here, **Addison**, cost more than \$15 million to build. The vast premises include a limestone-and-glass wine room storing more than 2,500 bottles, a grand terrace and a shadowy cocktail lounge called The Library. The main dining room boasts 22-karat-gold-accented doorways!

Amid all this pomp, a brilliant young chef, William Bradley (who made his mark at Vu in Scottsdale, Arizona), and an enthusiastic young wine director, Jesse Rodriguez (formerly of The French Laundry in Napa Valley), fashion menus that combine simplicity with refinement. For example, they matched seared sea scallops in a saffron-celery sauce with a dry German riesling, while a classic lamb persillé, coated with parsley bread crumbs, and a warm goat cheese and leek tart were paired with a complex dolceito from Piedmont.

Bradley is always thinking about how to intensify his flavors without compromising the main ingredient, an approach best appreciated in his four-course multi-option menu (\$95), which recently included maple-glazed roast pork with a pine nut purée and caramelized chicory, and frozen strawberry soufflé with sweet-and-sour rhubarb and a warm chocolate ganache.



SOMEWHAT LESS FLAMBOYANT, but no less wonderful, is chef Jeff Jackson's splendid, hearty American cuisine at **A.R. Valentien**. Located in La Jolla at The Lodge at Torrey Pines, the restaurant is named after a 19th-century California artist whose works hang here. The resort's stunning design and woodwork evoke California Craftsman-era masters Charles and Henry Greene, and it's also one of the most restful retreats on the California coast.

By all means begin with the nightly charcuterie plate with country bread and whole grain mustards, then perhaps try the roasted Sonoma duck with turnips, braised



ON FOOD

UP AND DOWN THE COAST

Prices are approximate for a three-course dinner for two, before wine, tax and tip.

➤ **Addison**
The Grand Del Mar
858/314-1900
addisondelmar.com
\$190 (four courses)