DEPARTURES

World's Top Tasting Menus



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Addison at the Grand Del Mar, San Diego

When Addison diners receive a brioche roll and butter topped with a flake of sea salt, the waiter also provides the name of the cow responsible for the butter. This ultra-specific attention to detail might explain why Addison (located in the Grand Del Mar resort) is the only five-star, five-diamond restaurant in Southern California—a distinction that is well deserved. Led by Relais & Châteaux grand chef William Bradley, Addison produces an over-the-top ten-course tasting menu comprised of dishes like licorice-glazed squab sculpturally arranged with candied red cabbage and plums, a foie gras pot de crème and a lamb persille with a savory cherry tart and lemon sorrel—all meticulously executed, graciously explained and paired with an exceptional wine. *Ten courses*, \$225; 5200 Grand Del Mar Way; 858-314-1900; addisondelmar.com.