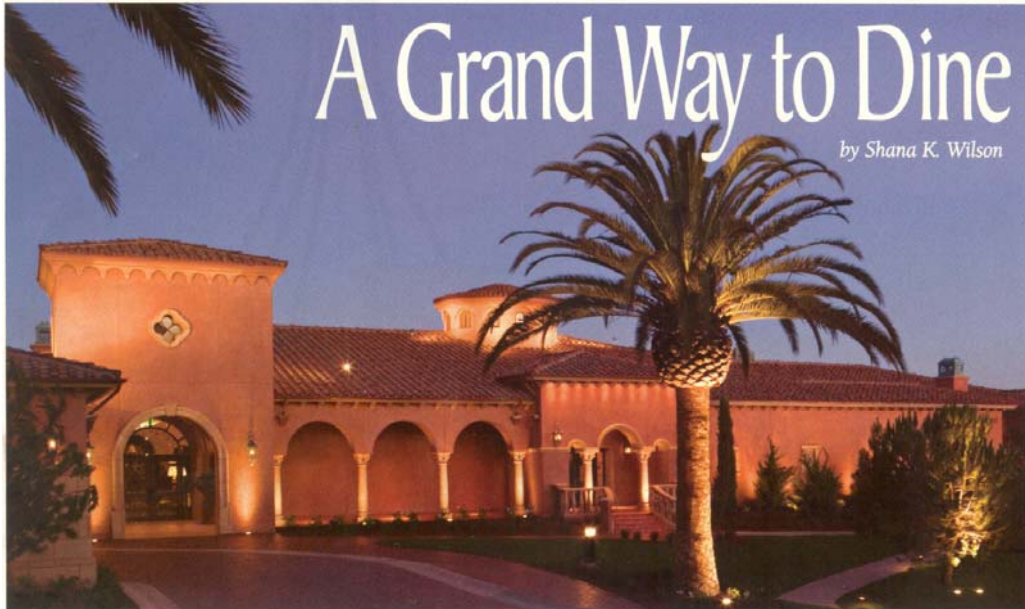


## Restaurant Review



# A Grand Way to Dine

by Shana K. Wilson

*Addison (far left) is located in the clubhouse of the Grand Del Mar.*

WINDING UP THE HILL, I FELT AS THOUGH I WERE IN A WONDERFUL land far, far away from my Hillcrest home. In fact, I was in Del Mar, and the road I was traveling was on the Christmas-lit, palm tree-lined lane of the property that will soon be the elegant new Grand Del Mar resort. Even though the resort won't open until fall of 2007, Addison, the resort's fine-dining restaurant has opened and will take this time to be honed to perfection. Guess what? It doesn't need a year; it's almost there now.

Addison has an opulent décor. Venetian plastered walls, limestone and aubergine marble floors, granite pillars and soaring ceilings reminded me of the most sumptuous restaurants of Italy, Portugal, Spain or Morocco. The service, too, was of the best-trained quality found in Europe—attentive, knowledgeable, but never sycophantic.

Executive Chef William Bradley has created a menu based on his artisanal approach to cooking; and the Slow Food Movement is definitely in evidence here. Yet he says his objective is to create Mediterranean-influenced foods with local ingredients and a historical character. Prior to his current position at Addison, Bradley was most recently executive chef of the Vu restaurant at the Hyatt Regency Scottsdale Resort and Spa in Scottsdale, Ariz. During his tenure there, he was nominated for the coveted James Beard "Rising Star Chef" award for three consecutive years, as well as being lauded as a "Rising Star Chef for 2006" by *The Arizona Republic*. Bradley's talent resulted in Vu being named one of *Esquire's* "Best New Restaurants for 2005," and earned a Mobil Four Star Award and AAA Four Diamond Award for 2006. Still, this chef is utterly approachable and enthusiastic.

But before I describe to you what Bradley had up his sleeve (or under his toque) for me, I also want to mention that the 31-year-old head sommelier at Addison is Jessie Rodriguez, previously at Napa Valley's famed French Laundry restaurant. He's accredited by the Court of Master Sommeliers and professionally recognized as a Certified Wine Specialist by the Society of Wine Educators. This is the man



*Executive Chef William Bradley*



*Spanish Ahi*



*Dover Sole*



*The Addison's opulent Mediterranean ambience is as exquisite as its food.*

PHOTOS: THE GRAND DEL MAR

you want selecting the wines you'll drink with Bradley's cuisine because it was he who selected the 1,250 wines (soon to be 2,000) that make up the truly remarkable wine list at Addison.

For my premiere dinner at Addison, I opted for the Tasting Menu so that I could really get a feel for Bradley's style. The evening's menu included: a King Crab Claw served atop a caramelized couscous made with thyme and clarified butter-baked apples (I could have stopped there and been ecstatic); a Sea Scallop served with a warm lemon-vanilla clarified butter sauce; Wild Salmon on a bed of red pepper jam, Le Puy lentils and white balsamic butter sauce; Duck with spinach, dried cherries and Pommery Mustard; a buttery-rich Pleasant Ridge Reserve cheese; and for dessert, a tiny pastry of spiced pumpkin served with vanilla bean ice cream. Rodriguez paired each course with an exquisite wine selection.

To say that I enjoyed the dinner is an understatement akin to saying David was a bit rough with Goliath. But I would be remiss if I didn't say that I thought there were too many butter sauces on this particular Tasting Menu. Would I let that prevent me from going back? I wonder if I can get a reservation tonight? Tomorrow? The next night? □

*Addison is open for dinner Wednesday through Sunday. It is located at 5200 Grand Del Mar Way, San Diego. For reservations, call 858-314-1900.*



*Head sommelier Jessie Rodriguez*