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## Simple approach yields complex flavors at Addison

Laura Groch  
Staff Writer

Simple, simple, simple. Chef William Bradley believes in letting his food stand on its own merits. No plates loaded with exotic ingredients, no chasing trends in the kitchen. But don't mistake that love of simplicity for a lack of complexity. "My job as a chef," he said in a recent

interview, "is to make sure that whatever ingredient I put on the plate, that's what it tastes like. I'm not really into trends of cooking."

Bradley is the executive chef at Addison, the restaurant at the luxury Grand Del Mar golf resort complex in Carmel Valley, owned by Manchester Grand Resorts and scheduled for completion in mid-2007.

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**NOW SERVING**



■ **WHAT:** Addison at the Grand Del Mar  
 ■ **WHERE:** Grand Del Mar Resort & Spa, 5200 Grand Del Mar Way, San Diego  
 ■ **HOURS:** Dinner only, 5-10 p.m. Wed-Sun  
 ■ **PRICES:** Entrees, \$34-\$46; tasting menu, \$95 or \$160 with wine  
 ■ **CALL:** (858) 314-1900

Salmon with pecans, dates and orange is a new dish crafted by executive chef William Bradley at Addison at the Grand Del Mar in Carmel Valley. (Photo by Hayne Palmour IV/NCT)

### ► SERVING

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Addison is in the resort's 50,000-square-foot golf clubhouse. The 6,000-square-foot restaurant seats 90, with four indoor fireplaces and outside patios.

Addison is named for architect Addison Mizner, who designed homes for the rich of Palm Beach and Boca Raton, Fla., in a Spanish colonial fashion inspired by the Mediterranean. The restaurant's style, as with the rest of the resort, reflects that tone in its stone flooring, wrought ironwork, deep earth and burgundy tones and rich, dark woods.

Originally from San Diego, Bradley came to Addison after a successful stint in Scottsdale, Ariz., where he opened a hot restaurant, Vu (pronounced "view"), at the Hyatt Regency. Vu was voted one of the Best New Restaurants in Esquire magazine in 2005 for its contemporary California cuisine.

Bradley's ready to achieve that and more at Addison. "My goal is to put this area on the map nationally," he said. "I'm going to do that here."

He calls his style "very,

very simplistic." He doesn't like to put more than three elements on a plate. Even the menu is written simply, with no explanations beyond the ingredients in each dish.

"People think you need caviar and all these exotic things," Bradley said, but he prefers to highlight the flavors of good ingredients.

"I believe in the true purity of food. If you took a great turnip, and cooked it gently, with no evaporation of flavor, you could turn out a turnip that's just as good as a truffle. You can have the same effect on a diner if you cook with passion."

But though the menu sounds deceptively simple, the dishes signal complex flavors. An appetizer of cherry tomatoes is highlighted with spiced almonds, Tahitian vanilla and a sherry-basil jus (\$14). Main dishes include Beef With Smoked Potato Puree And Shallot-Scallion Blanquette (\$41), and Cod With Charred Tomatillos, White Bean Puree And Avocado-Orange Salad (\$32).

A six-course tasting menu features plates such as King Crab With Grilled Lime, Braised Romaine and Chive Flowers; Octopus With Spanish Chorizo, Chili Verde and Creme Fraiche; and Pork With Prosciutto, White Peaches And Cinnamon-Scented Calvados. The cost is \$95, or \$160 with wines chosen by sommelier Jesse Rodriguez, formerly of the French Laundry in Na-



HAYNE PALMOUR IV / STAFF PHOTOGRAPHER

William Bradley is executive chef at Addison at the Grand Del Mar in Carmel Valley. 'I believe in the true purity of food,' he says of his philosophy of cooking.

pa, and a former co-worker of Bradley's when they were at the Phoenician in Scottsdale.

A cheese course is also available, featuring domestic, French and Spanish varieties (\$8 for one, \$14 for three, \$20 for five).

Pastry chef Jack Fisher, who worked with Bradley at the Loews Coronado Bay Resort, offers desserts in the same simple but richly flavored style. Figs come with goat cheese gelato, vanilla tapioca and walnut sponge cake (\$10). The bittersweet chocolate tart is topped with passionfruit caramel and chocolate ice cream (\$10); a

panna cotta is teamed with roasted pineapple, coconut milk and a macadamia crisp (\$10).

Through Dec. 31, the restaurant offers a champagne-by-the-glass menu with appetizers in the Library Lounge and Bar.

Addison is open for dinner only from 5 to 10 p.m. Wednesday through Sunday. For reservations, call (858) 314-1900, or visit [www.addisondelmar.com](http://www.addisondelmar.com).

Contact staff writer Laura Groch at (760)739-6658 or [lgroch@nctimes.com](mailto:lgroch@nctimes.com). Comment at [nctimes.com](http://nctimes.com).