

CULINARY CURRENTS

ON THE MENU

Addison
 San Diego

BY LISA JENNINGS

The Grand Del Mar Resort & Spa, a posh property under construction in north San Diego County, is not expected to open until next year. But Addison, a luxurious fine-dining venue on the resort campus, opened in September.

The stand-alone restaurant is named for architect Addison Mizner, who is known for his signature Spanish/Mediterranean revival-style designs once popular in Florida.

Owner Doug Manchester, the principal behind Manchester Grand Resorts, which operates the resort, brought in William Bradley as executive chef. Bradley previously was the opening chef for the acclaimed Vu at the Hyatt Regency Scottsdale Resort in Arizona. Before that, he was a protégé of chef James Boyce at the restaurants Mary Elaine's at The Phoenician in Phoenix and Azzura Point at Loews Coronado Bay Resort in Coronado, Calif.

Bradley's goal is to put Addison on the map as a culinary destination in Southern California, and his cuisine has already begun to win rave reviews. The menu at Addison is relatively short, drawing on "the simplicity and purity of ingredients," he says.

The à la carte menu lists five appetizer — or precourse — options, for example, followed by the choice of five entrées. A written tasting menu is offered with six courses for \$160 with wine or \$95 without.

"I don't believe in a really big menu," Bradley says. "I believe in a small, ever-changing menu that's really refined."

One of the most popular offerings at Addison is Bradley's "carte blanche" menu: eight courses of whatever the chef feels like preparing that night, taking into account patrons' allergies or food aversions. That dinner option is priced at \$160 or more, depending on the wines selected, or \$120 without wine.

"That's been a big seller," Bradley says. "I almost want to go out and hug all these people that order that menu."

The late-summer menu that Bradley opened with soon will change with the seasons. Some dishes, like the popular John Dory with vegetables à la grecque, capers, clams and tartar sauce, and a beef dish featuring both braised ribs and roasted tenderloin with smoked-potato purée and a shallot-scallion blanquette likely will remain on the menu.

New dishes, however, will include foie gras with a confit of quince, braised savoy cabbage and pain perdu; Taylor Bay scallops with candied chestnuts and soft crème fraîche; and a pecan-crusted duck with butternut squash purée and a pine nut and golden-raisin gingerbread stuffing.

Desserts by pastry chef Jack Fisher on the opening menu include figs with goat cheese gelato, vanilla tapioca with walnut sponge cake, and a parfait of lemon verbena, meringue and plum compote.

Bradley's team also includes Kemar Durfield as chef de cuisine and Jesse Rodriguez, formerly of The French Laundry in Napa Valley, as sommelier. ■



Executive chef William Bradley



At the newly opened Addison at the Grand Del Mar Resort & Spa in San Diego, executive chef William Bradley creates contemporary French cuisine with a Mediterranean influence, like his Dover sole with kumquat and watercress, left.

AT A GLANCE

Cuisine: contemporary French with Mediterranean influences and an emphasis on fresh, local ingredients
Location: Grand Del Mar Resort & Spa
Phone: (858) 314-1900
Opened: September 2006
Seats: 80
Average per-person check: \$120, including wine
Best-selling item: John Dory with vegetables à la grecque
Owner: Doug Manchester
Menu maker: William Bradley
Website: addisondelmar.com



PRE-COURSE

- PRAWNS WITH LEMON-LIME JAM, WHITE NECTARINES, SWEET GARLIC CONFIT \$16
- FOIE GRAS WITH AMARETTO-FLAVORED APRICOTS, PAIN PERDU, MUSTARD \$20
- TOMATOES WITH SPICED ALMONDS, TAHITIAN VANILLA, SHERRY-BASIL JUS \$14

MAIN COURSE

- JOHN DORY WITH VEGETABLES À LA GRECQUE, CAPERS, CLAMS, TARTAR SAUCE \$34
- BEEF WITH SMOKED-POTATO PURÉE, SHALLOT-SCALLION BLANQUETTE \$41
- LAMB WITH GOAT CHEESE TART, PICKLED PLUMS, LEMON-SORREL SAUCE \$46

DESSERT

- FIGS WITH GOAT CHEESE GELATO, VANILLA TAPIOCA AND WALNUT SPONGE CAKE \$10
- TART OF BITTERSWEET CHOCOLATE, PASSION FRUIT CARAMEL, CHOCOLATE ICE CREAM \$10
- PEAR AND PINE NUT CAKE WITH SABAYON, ROSEMARY SYRUP \$10

EXAMPLE OF:
 SIX-COURSE TASTING MENU

- KING CRAB
- GRILLED LIME, BRAISED ROMAINE, CHIVE FLOWERS
- OCTOPUS
- SPANISH CHORIZO, CHILE VERDE, CRÈME FRAÎCHE
- TARTARE
- BAVETTE STEAK, AGED GOUDA FONDUE, POACHED FARM EGGS
- PORK
- PROSCIUTTO, WHITE PEACHES, CINNAMON-SCENTED CALVADOS
- FLEUR-DE-TECHE CHEESE
- SOFT, BUTTERY RICH, TRIPLE CREAM
- GALETTE
- SALTED PECANS, BUTTERSCOTCH ICE CREAM, SPICED BRITTLE

\$95 OR \$160 WITH WINE