

Wine Spectator



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Barbara Banke

**EXPANDING AN
EMPIRE AT JACKSON
FAMILY WINES**

**CALIFORNIA
CABERNET 2014
A CLASSIC YEAR
250 AT 90+**

**150 OUTSTANDING
GLOBAL VALUES
AT \$25 OR LESS**

Braised Short Ribs With Napa Cabernet

William Bradley's mellow bearing belies a Machiavelian edge: He's not above deploying a well-planned sneak attack to advance the greater good.



WILLIAM BRADLEY
ADDISON
SAN DIEGO

In the early days of Addison, the contemporary French restaurant in San Diego's

Fairmont Grand Del Mar hotel where he has been executive chef since the 2007 opening, Bradley occasionally obscured the identities of his more rarefied ingredients lest they scare off the squeamish.

"We used to hide the sweetbreads," he admits. A veal tenderloin in 2008 included pieces of veal bacon alongside similar-looking sweetbreads. Diners ate it happily, and Bradley, emboldened, edged sweetbreads into prominence on the menu. And so his agenda progressed.

A native San Diegan, Bradley worked for years in tony, resort-rich Scottsdale, Ariz., including at Mary Elaine's at the Phoenician. He was called back home by the challenge posed by Addison: Create a world-class hotel fine-dining experience in a laid-back beach town.

"From the beginning, [the wine program] was built properly, and that helped the restaurant establish itself as a serious place to dine," he says. The wine list has held *Wine Spectator's* Grand Award since 2009.

It turns out the company-worthy classic recipe he's provided here has its own stealth ingredient: Dr. Pepper. The cult of food worship sometimes strikes Bradley as over-serious—"so you make it fun and whimsical." (The soda also imbues the beef with a sweet hint of anise.)

"Braising allows for the natural umami flavors to really come out of a dish," he says. He serves the tender short ribs with a tingy cloud of savory horseradish-infused whipped cream. For your side dish, consider making a crisp raw salad: Bradley contends that cabbage, shaved fennel and apple would do nicely.

Rafael Sanchez, Addison's director of wine and beverage, pairs this with O'Shaughnessy's Cabernet Sauvignon from Howell Mountain. "Wines from Howell Mountain have a beautiful structure, and when in the hands of [winemaker] Sean Capiiaux, it's with incredible power and incredible elegance," Sanchez says. He goes with the 2012, a classic-rated year for Napa Cabernet, and cites flavors of graphite and pencil shavings in the glass, with a streak



RECOMMENDED WINES

CHEF'S PICK: O'Shaughnessy Cabernet Sauvignon Howell Mountain 2015

WINE SPECTATOR ALTERNATES: Rombauer Cabernet Sauvignon Napa Valley Diamond Selection 2014 (93, \$80), Viña Tarapacá Cabernet Sauvignon Maipo Valley Gran Reserva 2014 (91, \$18)

of cassis. It's just right with the kinky cream and rich hunk of beef, sneak attack and all.

—Hilary Sims

How to Make Braised Short Ribs With Horseradish Cream

3 tablespoons grapeseed oil
1 large 6-bone section flanken-style short ribs (about 3 1/2 pounds)
Fleur de sel, to taste
2 tablespoons tomato paste
5 whole garlic cloves, peeled
2 whole shallots, sliced
1 cup peeled, chopped carrots
1 cup chopped celery
1 cup Port wine
5 cups beef broth
1 can Dr. Pepper (1 1/2 cups)
3 cups heavy cream
1 tablespoon whole black peppercorns
1/2 cup grated fresh horseradish root

1. Heat a pan on low. Toast the peppercorns for 2 to 4 minutes, then process in a spice grinder.

2. In a small saucepot, combine cream, ground pepper and grated horseradish. Turn heat to medium. When cream begins to simmer, transfer to a nonreactive bowl.

Let cool to room temperature, then cover and refrigerate 6 hours or overnight. Transfer to a chilled mixing bowl. In a stand mixer fitted with the whisk attachment, whip to stiff peaks. Chill until ready to serve.

3. Preheat the oven to 250° F, with a rack in the lower third. Add oil to a large braising pan or Dutch oven and set over medium heat. (Cut rib rack in half if needed to fit in pan.) Season ribs with fleur de sel. Sear ribs, fatty side down, until well-browned, about 5 minutes. Remove ribs, leaving any pan drippings, and add tomato paste, garlic, shallot, carrot and celery. Cook for 5 to 10 minutes, or until vegetables are lightly browned. Return ribs to pan, seared side up. Add Port, beef broth and Dr. Pepper to cover meat halfway (you may not use all liquid), and bring to a simmer.

4. Cover pan with a tight-fitting lid or wrap entire pan in aluminum foil, and braise until fork-tender and falling off the bone, 3 1/2 to 4 hours. Let rest for a half hour in the pan. (Ribs can be made ahead and reheated in a 250° F oven for 1 hour.)

5. Transfer ribs to a cutting board and cover tightly with aluminum foil. Strain braising liquid into a saucepan and heat over medium. Cook until thickened, about 15 to 20 minutes.

6. Cut ribs into 6 pieces. Serve each with some sauce and a small ramekin of horseradish cream. Serves 6.