

## *New Executive Chef is Redesigning Seascope's Culinary Arts Program*

Please help join us in welcoming Chef David Baron to Seascope Beach Resort! David Baron comes to us from Hersha Hospitality Management and Sanctuary Beach Resort in Marina, California, where he opened Saltwood Kitchen and Oysterette. David has many years of experience as a professional chef, and is bringing a new vision, creativity, and dynamic team to Seascope Resort.

A San Francisco Bay Area native, Baron was born into a kitchen that combined the old world traditions of two distinctly diverse cultures and sides of the food spectrum, with parents hailing from the Philippines and Nicaragua. Constantly surrounded by varied ingredients and recipes throughout his childhood, Baron saw the limitless possibilities of the kitchen and quickly fostered a passion for experimenting with taste, flavor, and textures.

In 2007, Chef Baron began as Chef de Partie at two-star Michelin restaurant Aqua in San Francisco where he worked closely with Chef Laurent Manrique. After a year at Aqua, Chef Baron joined the team at Incanto under the mentorship of Chris Cosentino. He then tested his talents abroad, working in the kitchen of two-star Michelin restaurant La Bouitte in Saint Martin de Belleville, France. Returning to San Francisco in 2010, Chef Baron transitioned to the position of Sous Chef under Daniel Patterson at Michelin two-star restaurant Coi.

In March 2012, Chef Baron began as Chef de Cuisine at Atelier Crenn, where he helped lead the team to earning its second Michelin star. Following his time under award-winning Chef Dominique Crenn, he returned to the Daniel Patterson Group to work at Coi and then Plum in Oakland.

In 2014, he relocated with his growing family to the Monterey Bay Peninsula and served as Executive Chef at the celebrated Casanova restaurant along with the sister restaurants within the group based in Carmel-by-the-Sea. Growing up in the rich landscape of the San Francisco Bay Area and working under Daniel Patterson, Dominique Crenn and Chris Cosentino allowed Chef Baron to grow a keen appreciation for naturalism and a desire to embrace the abundant resources of the surrounding local area. His love for foraging both in previous restaurant positions, capturing the essence of fresh seafood and cooking from the hearth, stems from the connection he identifies between food and nature – a quality very close to his heart that he brought to his position as Executive Chef at Salt Wood, which opened in the summer of 2017 at the Sanctuary Beach Resort on the Monterey Peninsula. In the winter of 2018, Baron moved back home bringing his career full circle and teamed up once again with former chefs Manfred Wrembel and Chris Cosentino as interim Chef de Cuisine running Cockscomb Restaurant in San Francisco.

Baron recently came on board as Food and Beverage Director overseeing culinary operations at the jewel of Aptos, California – your very own Seascope Beach Resort. Aside from being a celebrated local chef, Baron is passionate about giving back to the community in which he lives and works, through involvement with local schools and nonprofit organizations. He lives in

Marina, California with his wife and three small children, with a fourth child on the way. David is very excited about relocating to Aptos and starting the next chapter of his life where the Barons can call home.

David's current vision for Seascope Resort is to improve the takeout and delivery menus, to offer family-style meals and "meal kits" that you can easily put together and cook in the comfort of your own unit, and to improve the in-person dining experience when it is safe for restaurants to re-open again. In the future when restaurants fully open again, David hopes to create special menus for a casual Seascope café, pool-side dining, pub dining, alfresco outdoor patio dining, and the restaurant at Seascope. His focus is on fresh and inventive local coastal cuisine. David also envisions opening a new restaurant on Seascope's South Bluff, and having as much physically distanced, outdoor dining as possible. He also hopes to open up some of the unused conference room spaces for dining, and add additional outdoor seating options. Seascope and Chef Baron will also be offering to host private, physically distanced small group events of 10-20 persons in outdoor or indoor settings. At such events, attendees will be seated at individual tables, physically distanced from one another.

Salivating yet? Can't wait to try it? We are offering the following exclusive owner opportunities to meet Chef Baron: