



# DAVID BARON

**EXECUTIVE CHEF  
PACIFIC GROVE, CA**



A San Francisco Bay Area native, Baron was born into a kitchen that combined 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 Relais & Chateaux 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 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 help earn honors on the San Pellegrino top 50 restaurants list.

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 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, opened Summer 2017 at the Sanctuary Beach Resort in the Monterey Peninsula.

In the winter of 2019, 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 is currently Executive Chef at Asilomar Conference Grounds in Pacific Grove, California. 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 Santa Cruz County, California with his wife and 4 children.