

805 LIVING

THE RESTAURANT ISSUE

**Finds** *Travel*

By Erin Rottman

MONTEREY BAY SANCTUARY

Thirty-one miles of sand stretch along Monterey Bay between Santa Cruz and Monterey. At the southern end, by Marina Dunes Preserve, sits **Sanctuary Beach Resort Hotel** (thesanctuarybeachresort.com; from \$245), whose pet-friendly bungalows overlook the Pacific.

Bonfires on the beach at sunset, retro-style beach cruisers, and group mixology lessons with competitions to create the best cocktail are all part of the program at Sanctuary Beach. New to the resort is Salt Wood Kitchen & Oysterette, a seafood restaurant helmed by executive chef David Baron, who prides himself on sourcing locally.

"We have all of these farmlands and cheese makers and wineries and beer," Baron says, namedropping local finds such as Paso melons, Castroville artichokes, and Monterey Bay abalone. "We're just really blessed

to have that all in our backyard."

Once produce lands in his kitchen, Baron creates dishes that balance sweetness, acidity, salt, and texture. One of his favorites is wood fire-roasted rainbow carrots with yogurt from Salinas Valley's Schoch Dairy. He finishes the yogurt with citrus zest and honey then tops it with shaved raw carrots and pistachio brittle for some crunch, some softness, and some sweetness. "When you come and eat our food at Salt Wood, you're going to have a good representation of what our area is all about," Baron says.



In Monterey, the new Salt Wood Kitchen & Oysterette (above) at Sanctuary Beach Resort Hotel is dishing out seafood specialties like grilled oysters three ways (left): with kimchi butter and scallions, béarnaise and tarragon pesto, and spicy sausage and herbed bread crumbs.