



Ferran Adria: Notes on Creativity



Through sketches, models and diagrams the exhibition charts the origins of Adrià's intellectual and philosophical ideas about gastronomy.

Spanish master chef Ferran Adrià consistently employs visualization and drawing as tools in the formation of his innovative cookery and overall creativity. *Notes on Creativity* is the first major art exhibition for Ferran Adrià, emphasizing the role of drawing, language and symbol in his quest for new gustatory experiences.

For over 20 years, Adrià oversaw Spain's most famous destination-restaurant, elBulli. There he created an innovative multi-sensory vocabulary and structure that expanded the ways in which we encounter, consider and judge our relationship to food and art. Through sketches, models and diagrams, *Notes on Creativity* charts the origins of Adrià's intellectual and philosophical ideas about gastronomy that have forever changed how we understand food.

VISUAL ARTS
KANSAS CITY

Sat, February 28–
Sun, August 02, 2015

Venue

The Nelson-Atkins Museum of Art, 4525
Oak Street, Kansas City

[View map](#)

Admission

Tickets required. Museum hours:
Wednesday, from 10 am to 5 pm;
Thursday and Friday, from 10 am to 9
pm; Saturday and Sunday, from 10 am to
5 pm.

More information

[Venue's website](#)

Credits

Curated by Brett Littman. Organized by
The Drawing Center, NY Dom Pérignon
is the presenting partner of *Ferran Adrià:
Notes on Creativity*. Additional support is
provided by the Institut Ramon Llull,
Acción Cultural Española (AC/E), and
Lavazza.