



# Ferran Adrià: The Invention of Food



**Widely celebrated for changing the landscape of gastronomy, renowned chef Ferran Adrià changed cooking in the same way Salvador Dalí changed art.**

The Dalí Museum's exhibition will showcase the culinary work of Adrià through breathtaking images of his creations paired with their inspirations from the natural world, creative notebooks elaborating Adrià's innovating thinking, and tableware and serveware designed by Adrià. Dalí's food-inspired paintings and flatware he designed will also be presented.

Visitors can experience Adrià's genius firsthand –he created a lobster gazpacho dish in honor of the Museum that will be available exclusively at The Dalí's Café Gala. Audiences will also have opportunities to appreciate food as more than nourishment through special culinary events in homage to Adrià.

**CULINARY ARTS**  
**ST. PETERSBURG**

Sun, September 25–  
Sun, November 27, 2016

## Venue

The Dalí Museum, 1 Dalí Blvd, St.  
Petersburg, FL 33701

[View map](#)

## Admission

[Buy tickets](#)

## More information

[The Dalí Museum](#)

## Credits

Organized by The Dalí and curated by Dr.  
William Jeffett, Special Exhibitions  
Curator of The Dalí with production  
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