

**HOTEL EDEN**

ROMA

DORCHESTER COLLECTION

PRESS RELEASE

HOTEL EDEN PRESENTS NEW EXECUTIVE CHEF SALVATORE BIANCO'S FIRST MENU AT FINE-DINING RESTAURANT, 'LA TERRAZZA'



**Rome, July 04, 2024** – Dorchester Collection's Hotel Eden has revealed Salvatore Bianco's first signature menus at fine-dining restaurant La Terrazza.

The new executive chef, who took over the hotel's culinary operations at the end of April 2024, has introduced two tasting experiences: 'The Persistence of Memory' and 'The Metamorphosis'. Inspired by the art of Salvador Dalí, the menus reflect Bianco's admiration for Surrealism. The first menu presents a selection of his signature dishes and showcase his growth as a chef, while the second showcases Bianco's philosophy and guest-centred cuisine.

'The Persistence of Memory' has been inspired by Dalí's perception of the passage of time in his 1931 work of the same name. For Bianco, this means that everyone has their own vision of life and of memories, with his dishes representing the influence of time in the perception of taste and emotion.

In contrast, 'The Metamorphosis', draws inspiration from one of Dalí's greatest masterpieces; 'The Metamorphosis of Narcissus' (1936/1937). As part of this menu, Bianco reimagines traditional recipes from Rome and Lazio in a modern and innovative way, exemplified by dishes like 'Fettuccine...!?' or 'Animella', the latter featuring artichokes as a tribute to the city of Rome.

Bianco's culinary philosophy emphasises raw ingredients, appreciating the fragrances and textures of forgotten local products. Special attention is given to utilising every part of each ingredient, as showcased in dishes like 'Cuttlefish' and 'Shrimp' – part of 'The Persistence of Memory'. In 'The Metamorphosis' menu, 'Fennel', highlights this approach by using every part of the vegetable to enhance the dish's individual flavours. Each menu is designed not just as a meal but as a journey of sensory exploration, encouraging interaction between guests and the kitchen team.

The 'Dolce-Vita' dessert menu offers a perfect ending to a meal at La Terrazza, with Bianco specialising in desserts with a low sugar content. The 'Virgilio Mago' featured in 'The Persistence of Memory' is a dish from Campagna inspired by the myth of Naples' 'Castel dell'Ovo', while the 'Lemon Delight' is an iconic dessert from the Amalfi Coast. Desserts from 'The Metamorphosis' menu include 'Rose and Sour Cherry', with donkey milk ice cream, and a unique 'Tiramisu', made with bitter herbs and coffee vinegar.

On his new menu, Salvatore Bianco says: *"Cooking is the only art that involves all the senses at once. Through my dishes, I like to both overwhelm and upset the diner, thereby drawing out new emotions, memories, and thoughts. Since art is a constant in my life, I like the idea of bringing it to life in every dish."*

## ABOUT SALVATORE BIANCO

Born in Torre Del Greco (Campania), Salvatore Bianco has garnered significant experience throughout his career, including one with Gualtiero Marchesi, whom he met at the Relais L'Albereta, Franciacorta. Years later, they reunited at Osteria dell'Orso in Rome, where Bianco served as sous chef for five years. Following this, he returned to Naples to oversee the gastronomic offerings at Romeo Hotel, where he spent the last ten years of his career. Shortly after his arrival, the restaurant 'Il Comandante' was awarded a Michelin Star under his supervision, which it has maintained since 2012.

Bianco's love for art began in his childhood, spent in his family's sculpture and painting workshop. He considers cooking *"the only art form that manages to make all the senses interact at the same time"*, which is encapsulated in his motto *"avant-garde of the past"*. This philosophy emphasises contrast, a connection to the territory, and a deep respect for cultures, memories and flavours. According to Bianco, the chef is therefore the guardian of the past who, through technique and present-day interpretation, creates innovative and modern cuisine.

At Hotel Eden's La Terrazza and Il Giardino Ristorante, Bianco has developed menus that elevate typical local recipes into refined Mediterranean-inspired dishes. His passion for travel, discovering diverse customs, studying raw materials, and exploring various cooking techniques fuels his creative process. His dishes, reimagined in an original and intuitive way, reflect his philosophy and values, evoking past memories and new sensations.

Since 2014, Bianco has been a member of the prestigious 'Guida delle Soste', and since 2020, an Ambassador of Taste, an association that celebrates the quality of Italian restaurants.

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## NOTES TO THE EDITORS

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