

EDEN ROC

CAP CANA

fernando P. Arellano



AT EDEN ROC CAP CANA



A TWO MICHELIN STARS DINING EXPERIENCE

THURSDAY, MARCH 3, SATURDAY, MARCH 5





 **Proa Premium**


ZARANDA
Fernando P. Arellano



Fernando Pérez Arellano, born in Madrid, has developed most of his professional training working in different countries where, in addition to perfecting his skills in the kitchen, he became a polyglot.

After having passed through some of the best kitchens in Europe such as "Patrick Guilbaud" (Dublin), "Le Gavroche" (London), "Don Alfonso 1890" (Naples) "Maison Pic" (Valencia, France) and "Can Fabes" (Barcelona) acquired the necessary experience to carry out its own project. In September 2005 he opened the doors of Zaranda, a small and modest restaurant on Madrid's San Bernardino Street.

The recognitions soon arrived: "Revelation Restaurant Madrid 2005" for the newspaper "El Mundo" and "Best New restaurant" for the North American magazine "Food and Wine Magazine."

11 months after its opening, Zaranda received its first star in the Guide Michelin. Shortly after he was awarded two soles in the Repsol Guide. Fernando Pérez Arellano has also been named "Chef of the Year 2008" by the television channel "Canal Cocina", "Award for the Great of Tomorrow" ("Best Young Chef") 2008" and "Award for Conceptual or Technical Innovation 2009".

Five years later, Zaranda and his entire team faced a new challenge and moved their project to Mallorca, where Fernando has found the perfect place to develop his creativity. In November 2015 Zaranda was awarded its second Michelin outing, since then being the only restaurant on the island to hold the award.





Adriano Venturini

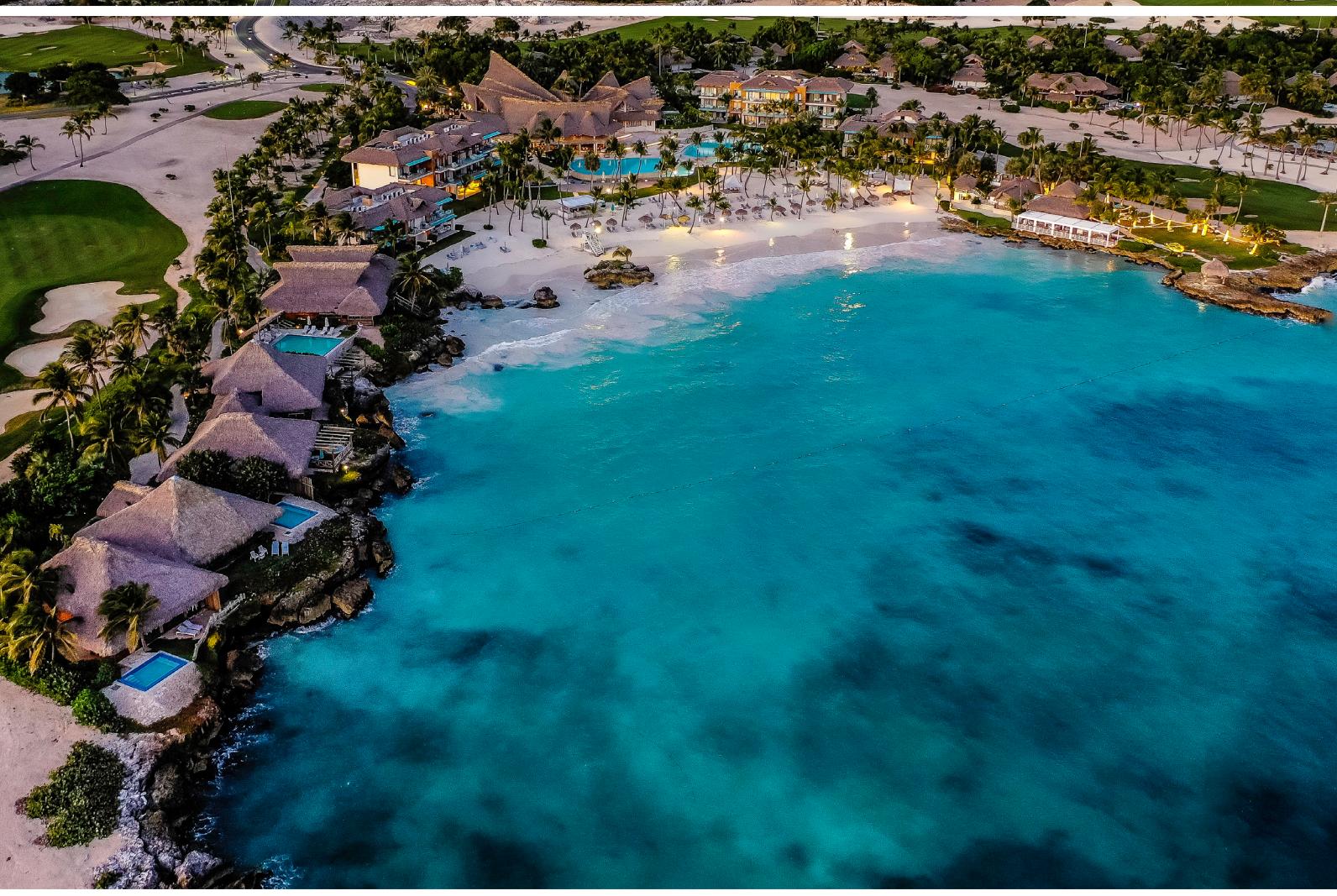
EXECUTIVE CHEF & CULINARY DIRECTOR

*W*ith a strong background in luxury and Michelin star restaurants, including Le Gavroche in London, Don Alfonzo in Italy two Michelin starred restaurants and a variety of high-end hotel restaurants from brands such as Rocco Forte, Fairmont and ME By Melia, Venturini has a wealth of experience and passion – especially around sustainability.

With a focus on the hotel's environmentally friendly food sourcing, ethical fishing methods, responsible farming and 'Head to tail' zero waste menus, Venturini oversees Mediterranean Restaurant, La Palapa and Blue Bar + Grill as the Culinary Director of Eden Roc Cap Cana™.

He aims to foster a positive environment and policies that look after his staff's mental health and well-being.

The Chef also focuses on bringing in new modern food techniques which put presentation at the forefront.



A TWO MICHELIN STAR FROM MALLORCA COMES TO THE DOMINICAN REPUBLIC

THURSDAY, MARCH 3

A COLLABORATION BETWEEN TWO CELEBRATED CHEFS
FERNANDO ARELLANO & ADRIANO VENTURINI

Fernando Arellano will make
his signature dishes from Zaranda Restaurant
integrating them in our menu as specials every day
until Saturday at la Palapa Restaurant.

LA PALAPA RESTAURANT





TWO MICHELIN STAR ZARANDA EMBRACES EDEN ROC

SATURDAY, MARCH 5

A special Gastronomic signature menu.
Adriano Venturini our Chef Director of Eden Roc will be join by the awarded
Chef Fernando Arellano for a special dining experience.

BLUE RESTAURANT
7:00 p.m.



PREMIUM WINE PARING WITH THE MENU



SUNDAY, MARCH 6

Eden Roc Continues with Zaranda Signature Dishes
Adriano and his team will extend Fernando's master mind creations
in our menus one more day at La Palapa .



EDEN ROC
CAP CANA

ALL PRICES ARE SUBJECT TO 18% SALES TAXES AND 10% LEGAL CHARGES.

LIMITED AVAILABILITY. FOR INFORMATION AND RESERVATIONS PLEASE CONTACT:

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