

Mother's Day Brunch Marybeth Boller, Restaurant Lafayette at The Drake Swissotel, NYC

Sunday, May 10th, 12:00 pm (Note special time)



Poetic and culinary symmetry are the hallmarks of this year's Mother's Day event. For what better way to honor the women in our lives than with a splendid brunch by **Marybeth Boller** of **Lafayette** at the **Drake Swissotel**, one of the few women chefs running the kitchen at a top New York restaurant.

Recently singled out by **John Mariani** in **Food & Wine** as a rising star, Boller always knew she wanted to cook. Luckily, when she arrived in Manhattan fresh out of college and with a yearning to work in a restaurant, fate stepped in (who says chefs don't lead charmed lives?). Boller met meat purveyor **Marc Sarrazin** of **DeBragge & Spitler** who introduced her to wunderkind **Jean-Georges Vongerichten**, then chef de cuisine of **Lafayette**. He hired her on the spot. While at Lafayette, Boller also attended the **French Culinary Institute**. "During my evening classes I was learning the traditional French

method of cooking and in the morning I would see these lessons brought to life and expounded upon through Lafayette's kitchen's unique style and perspective," says Boller of her doing -double-duty-schedule. Two years later, Vongerichten sent Boller abroad to gain classical cooking experience at **Auberge de l'Ill** in Alsace. After a stint at **La Palme d'Or** in Cannes, she worked for a year in the intense kitchen of **Albert and Michel Roux** at London's **Michelin 3-star Le Gavroche**.

Returning to Lafayette as sous chef in 1990, Boller became chef de cuisine last July. With an all-female staff that includes CIA-grad sous chef **Barbara Egger** (another Le Gavroche alum), Boller now has two stars tucked under her toque from **Bryan Miller** at **The New York Times**, who noted that she's "cutting her own path...which strikes a balance between haute and homey."

*Restaurant Lafayette at
The Drake Swissotel, 65 East 56th St.,
New York, NY 10022; (212) 832-1565*

Foie Gras Grapes

Salmon and Goat Cheese Puffs

Ragout of Sweetbreads and Mushrooms



Seafood and Savoy Cabbage Purses

*Herb-Crusted Lamb with a Potato
Truffle Tart and Spring Vegetables*

*Terrine of Valrhona Chocolate
and Fruit*