

Profiles

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GLOBAL **frontrunners**

PEOPLE, TRENDS, IDEAS, AND INNOVATIONS

Who's Minding the Stove

■ A top woman chef in New York City is a rarity. There are only a handful of women running the kitchens at New York's top eateries. This makes it all the more shocking that when New York legend Jean-George Vongerichten left the establishment he made famous, Restaurant Lafayette, the kitchen was turned over to not one, not two, but three top women chefs. At age 26, Mary Beth Boller became chef de cuisine, appointing Barbara Egger as sous chef, and Martha Jameson as pastry chef.

Boller first worked at



The toque's on them: Barbara Egger and Mary Beth Boller

Lafayette in 1986. She then worked at such famed restaurants as Auberge de l'III in Alsace, La Palme

d'Or in Cannes, and Le Gavroche in London. She returned to Lafayette in 1990.