

IMPRESSIONS: 3,607,069



Where to Catch Your Favorite NYC Chefs in the Country

Amid COVID-19, some renowned NYC chefs have decamped to greener pastures.

<https://www.thrillist.com/eat/new-york/nyc-restaurants-chefs-new-locations-list-covid-19>

Kathleen Squires | September 1, 2020

While the media dramatically reports about the “droves” fleeing a pandemic-weathered NYC (here’s [10 reasons why the city isn’t dead](#), btw), they neglect to recognize the die-hard faction who are sticking it out. Chief among them: chefs and restaurateurs. Some have diverted their efforts to boost local charities; most are scraping by with [outdoor dining, takeout, and delivery](#). All are apprehensive as to what is to come in the fall. Another lockdown? Limited-capacity indoor dining? The questions loom as the industry gets creative in survival mode.

Some high-profile chefs are turning to the countryside to bolster their business in the city. This is not a “food flight;” rather, it’s a means to employ staff, serve transplanted patronage, expand exposure and, frankly, a way to keep on cooking in escape-friendly settings.



[Daniel Boulud](#) was also tapped “a la minute” to fill in the seasonal slot at the luxurious, Tudor-style [Blantyre Hotel](#) in Lenox, Massachusetts. In NYC, Boulud had been devoting much of his efforts to charity, creating his [Hand in Hand](#) foundation for his employees experiencing hardship; [Food 1st](#), an initiative to feed emergency workers; [World Central Kitchen](#), for which he and his team made 17,000 meals; and [Citymeals-on-Wheels](#), where he serves as co-president, distributing nearly 700,000 meals over the last six months -- four times as many

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meals than before the start of the pandemic. In addition to these efforts, he started a new home-delivery meal service, [Daniel Boulud Kitchen](#), and opened outdoor dining at [Daniel, Bar Boulud](#), and [Epicerie Boulud](#) while putting a number of his other restaurants on hold. A longtime friend asked if Boulud would consider bringing the [Café Boulud](#) team to Lenox. And though he had no previous connection to the area, he instantly took to the bucolic property. The proposal not only allowed him to employ the NYC Café Boulud team, it granted him some, albeit limited, indoor dining, a luxury not currently available in NYC. The Michelin-starred restaurant feels right at home in the elegant, ivy-covered estate and Boulud says that there are so many of his New York clientele with homes in the area that if not for the setting, he'd take it for the Upper East Side.

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