

VANITY FAIR

OCTOBER 2023

**ARTIFICIAL
INTELLIGENCE**
SAVIOR OR
OVERLORD?

**THE BAWDY
QUEEN OF
PODCASTS**

**BEHIND
THE TITAN'S
FATAL
DESCENT**

PLUS

**THE
WOULD-BE
GATSBY
OF THE
HAMPTONS**

It's Good
To Be

BAD BUNNY

By MICHELLE RUIZ

Photographs by
SZILVESZTER MAKÓ

\$8.99





1. Boulud hails a taxi—or takes his BMW. 2. To be seen, stop by his **Blue Box Café** at the Tiffany & Co. flagship, launched this spring. 3. For French children's books, **Albertine** is a favorite. "We can never get enough."

Vanities / My Place



4. To enjoy live music, he's off to **Bemelmans Bar** in the Carlyle Hotel. 5. **Jōji Box** is "often lunch on my desk."



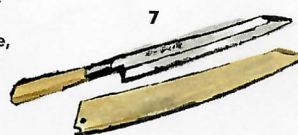
Chef's MENU

DANIEL BOULUD shares his go-to spots in NYC as his namesake restaurant turns 30

"THE VIBE OF the city was so high... there was hope of change, and New York was New York, there was opportunity," says Daniel Boulud of arriving in 1982, a 27-year-old chef eager to tantalize the American palate with French cuisine. "The time of Delmonico's and the Four Seasons," he says, "that was a real inspiration, understanding that it'd be great to be part of this history." Attuned to the possibilities, "I decided to live on the Upper East Side and make that my village." Now, with seven establishments dotting Manhattan—his first, Restaurant Daniel, celebrated 30 years this spring—Boulud takes *VF* for a spin through the city where, he hopes, he might "always continue to create." —KAYLA HOLLIDAY



6. "I receive, send, and also have the flowers at Daniel done by **Buunch**. It's the way they are arranged and how they speak to nature, almost romantic."



7. "To a chef, the most important tool is his knife. **Korin** is always the store." 8. A negroni at Overstory, the Polo Bar, or Daniel's Lalique Bar. 9. For a view of the city: **Summit One Vanderbilt**.

