

THE CAMPBELL

BAR

August 2017

THE MANUAL OF MODERN LUXURY

Robb Report



Current & Quick

TASTE

IN BRIEF



WAGYU YOUR WAY

A supplier of American wagyu beef to top chefs around the country, **Snake River Farms** (snakeriverfarms.com) has partnered with acclaimed Georgia chef Hugh Acheson on a curated selection of steaks for the home gourmand. The box (\$199) comes with four 6-ounce wagyu filet mignons as well as Acheson's tools of the trade: flaked sea salt, a Lodge cast-iron skillet, and a spoon for basting to perfect the juicy sear. —J.O.



Q&A: MATTHEW KENNEY

Chef Matthew Kenney is at the forefront of the new enthusiasm for vegan cuisine. With nine restaurants and the launch of his wellness retreat from October 13 to 15 at **Turnberry Isle** in Miami (plantlab.com), he is changing how we think about plant-based dining. —J.O.

Why is vegan cuisine gaining ground?
In general, the health- and-

CRIMINALLY GOOD COCKTAILS

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Housed in a paint can dripping with
JanOne's original art, the bottle
itself and the accompanying glass
are tagged with original artwork by
the Spanish Harlem artist, who now
resides in Paris. —J.O.

TUMBLER FOR YA

This whisky tumbler is likely to long outlive both its owner and any quality bottle of whisky. One reason for this durability is the glass's ability to enhance the



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SURF AND TURF

Few pairings are more predictable or more pleasurable than that of a fine Champagne with perfectly textured and subtly briny caviar. Jordan Vineyard & Winery (jordanwinery.com) puts a Sonoma spin on this classic combination with the introduction of **Jordan Cuvée by AR Lenoble** (\$49) and **Jordan Chef's Reserve Caviar by Tsar Nicoulai** (\$135 per ounce). The wine is an elegantly dry and restrained special cuvée prepared for Jordan by Anne and Antoine Malassagne, owners of Champagne's AR Lenoble, which was founded in 1920 by their great-grandfather. The caviar is a collaboration between the pioneering Northern California small-batch producer Tsar Nicoulai and Jordan's executive chef, Todd Knoll, who prepared a special cure for the fish eggs using salt water and kelp from the Sonoma coast. —BRETT ANDERSON



Oliver's in Montecito, Calif., and our first European restaurant, Essence, in London.

What's your favorite plant to cook with?

Avocado. Growing up in Maine, I hadn't tried a quality avocado until I was an adult. I love how versatile they are, and I enjoy them both in savory and sweet dishes or on their own. I also love to bake sweet potatoes and serve them with freshly steamed greens or to prepare a vegetable risotto. **BT**