# THE CAMPBELL

BAR

## August 2017









### WAGYU YOUR WAY

A supplier of American wagyu beef to top chefs around the country, Snake River Farms (snakeriver farms.com) has partnered with acclaimed Georgia chef Hugh Acheson on a curated selection of steaks for the home gourmand. The box (S199) comes with four 6-ounce wagyu filet mignons as well as Acheson's tools of the trade: falked sea salt, a Lodge cast-iron skillet, and a spoon for basting to perfect the julcy sear.—J.O.



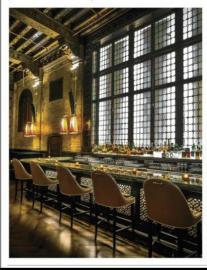
### Q&A: MATTHEW KENNEY

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

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

### CRIMINALLY GOOD COCKTAILS

Tucked away in a corner of Grand Central Terminal's Vanderbilt Hall, the Campbell Bar (thecampbellnyc.com) was once the office of U.S. financier and railroad board member John W. Campbell. After his death, the space became a holding cell for Metro-North police's prisoners. We prefer its new, third theration as a classic cocktail lounge. The blond Negroni forgoes the Campari and instead adds Cocchi Americano and Suze to its base of gin. While John Campbell gets a namesake marthil, we love the fixz of Veuve Clicquot added to the Brugal-based Stackhouse punch, which is named for Campbell's butter. —YULIA GONZALEZ



### 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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th str. Bull Clift, VVIII
luxe

Jused in a paint can dripping with
nOne's original art, the bottle
telf and the accompanying glass
e tagged with original artwork by
e Spanish Harlem artist, who now
sides in Paris. -J.O.



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. Tell
a vegetable risotto. Tell



### SURF AND TURF

Few pairings are more predictable or more pleasurable than that of a fine Champagne with perfectly textured and subtly briny cavier. Jordan Vineyard & Winery (jordanwinery.com) puts a Sonoma spin on this classic combination with the introduction of Jordan Cweeb y AR Lenoble (349) and Jordan Chef's Reserve Cavier by Tsar Nicoulai (\$135 per ounce). The wine is an elegantly dry and restrained special cuvie prepared for Jordan by Anne and Antoine Malassagne, owners of Champagne's AR Lenoble, which was founded in 1920 by their great-grandfather. The cavier 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