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 iteration as a classic cocktail lounge. The blond Negroni forges the Campari and instead adds Cocchi Americano and Suze to its base of gin. While John Campbell gets a namesake martini, we love the fizz of Veuve Clicquot added to the Brugal-based Stockhouse punch, which is named for Campbell’s butler. —YULIA GONZALEZ

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 ($189) 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 perfection the juicy cuts. —JO

O & 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 (veganretreat.com), he is sharing how we think about veggies. —JO

TUMBLER FOR YA

This whisky tumbler is likely to last lifetime both for its cover and any quality bottle of whisky. One reason for this durability is the brass plating to enhance the beauty of the glass. —JO

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Surf and Turf

Few pairings are as memorable or more pleasurable than that of a fine Champagne with perfectly textured and subtly briny caviar. Jordan Vineyard & Winery (jordanwine.com) pairs its Sonoma pinot noir with the introduction of Jordan Cuvée by AR Lenoble (SAS) and Jordan Chef’s Reserve Caviar by Tsar Nicoulai ($145 per ounce). The wine is an elegant, rich and restrained special course prepared for Jordan by Jon and Amore DiPietra, owners of Champagne’s AR Lenoble, which was founded in 1920 by their great-grandfather. The cuvée is a collaboration between the pioneering Northern California small-batch producer Tsar Nicoulai and Jordan’s executive chef, Todd Knoll, who prepared a special caviar for the fish eggs using salt water and help from the Sonoma coast. —BRETT ANDERSON

Oliver’s in Montecito, Cali., and our first European restaurant, Ebeness, in London.

What’s your favorite plant to cook with?

Avocado. Growing up in Maine, I didn’t have access to quality avocados until I was an adult. I love how versatile they are, and I like them both in savory and sweet dishes or on their own. I also love to bake sweet potatoes and serve them with freshly steamed green beans or a vegetable risotto. —JO