

THE MANUAL OF MODERN LUXURY

Robb Report

Dream Machines

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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-wellness lifestyle is gaining popularity. More people are, fortunately, caring more about how they treat their bodies and the quality of what they consume. I see more people appreciating the beauty of plant-based foods. I truly believe this is the future of food.

Why are some of us slow to adopt a plant-based diet?

The biggest challenge is the lack of mainstream accessibility. There can be a misconception around raw and plant-based foods that they are not as flavorful or filling as other foods, and my goal is to change people's minds with our trendy, approachable restaurants.

Where are your newest restaurants?

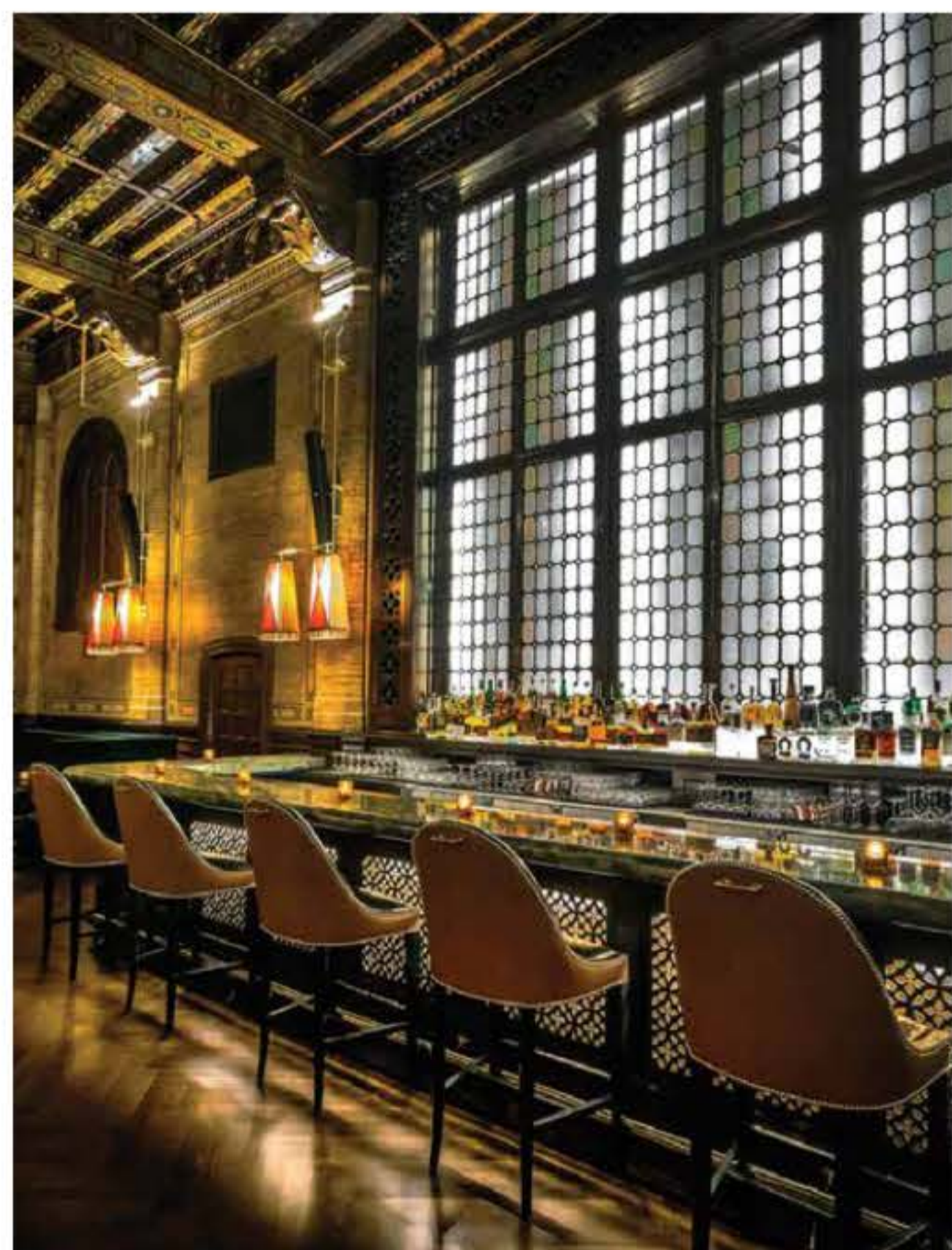
We just opened two in July: **Oliver's** in Montecito, Calif., and our first European restaurant, **Essence**, in London.

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. **R**

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 forgoes 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 Stackhouse punch, which is named for Campbell's butler. **-YULIA GONZALEZ**



COGNAC CONFAB

Spirits companies have lately been partnering with visual artists to create bottles and labeling that are as unique as the liquids within. For its seventh annual release of V.S. Limited Edition, **Hennessy** (hennessy.com) has collaborated with street artist JonOne on a deluxe edition of its V.S.O.P. (\$200). Housed in a paint can dripping with JonOne'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 sipping experience sufficiently to entice you into pouring one more finger or two. More obviously, however, the **Lowball 2: The Pinch** (\$280) is made of aerospace-grade aluminum by innovators Discommon Goods (discommon.com). Its inert coating preserves the nose of the spirit within, while its lip is designed to prevent drips. **-J.O.**



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 Nicolai** (\$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 Nicolai 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**

MATTHEW KENNEY: HARRISON BOYDE; CAMPBELL BAR: NOAH FECKS; HENNESSY: JEAN-MARC LUBRANDO; CAVIAR: MATT ARMENDARIZ