



FALL 2024

Select

LIFE

OFFICIAL PUBLICATION OF FERTITTA ENTERTAINMENT
LANDRY'S RESTAURANTS & GOLDEN NUGGET

LIVING FOR THE MOMENT

LUXE LIFE: RIVER OAKS DISTRICT PG.6 | GAME OF TILES PG.24

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Dear Guests,

As we enter into this vibrant season, I'm delighted to welcome you to the latest issue of Select Life Magazine. This edition captures the spirit of the season, bringing you insights and experiences that reflect the excellence of our brands.

Inside, you'll discover the latest ways luxury is experienced (see pg. 12), the newest rookie to join the Houston Rockets (see pg. 18), and debut announcement for a top national chef (see pg. 40). Each page showcases our unwavering commitment to quality and the lifestyle that defines Landry's Inc., the Golden Nugget, and The Post Oak Hotel.

Don't miss out on our Landry's Select Club and the 24K Select Club, where rewarding experiences await you across all our properties.

Thank you for your continued support.

Warm regards,

Tilman J. Fertitta
Chairman, President and CEO of Landry's, Inc.

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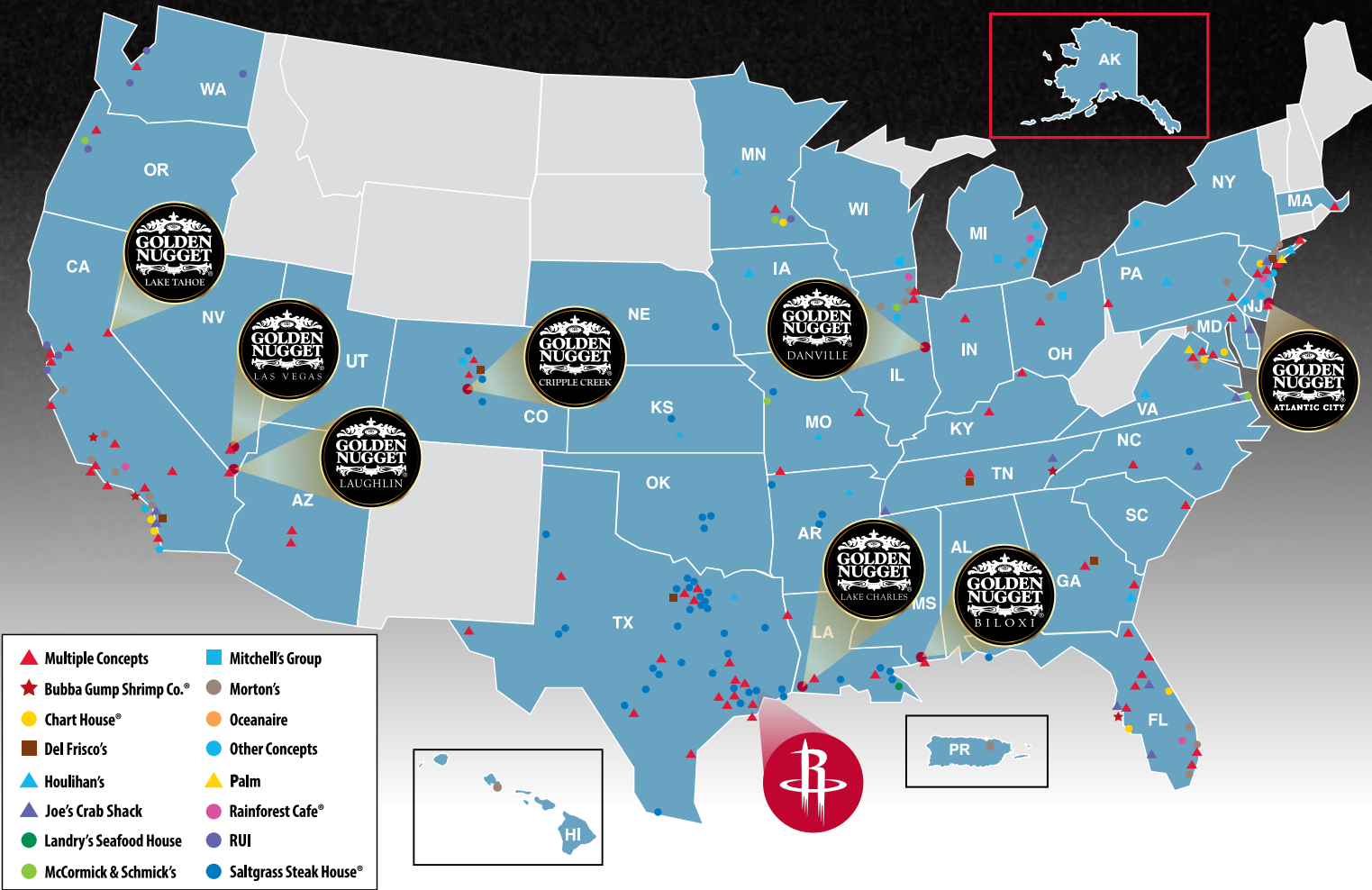


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Art Direction: Joel Ashby
Electronic copy online at: landrysinc.com



Spectacular Restaurants for Casual & Fine Dining
Luxurious Hotels, Resorts & Casinos



THE LINEUP

From restaurant remodels to brand new locations, see what's new this season.
BY SELECT LIFE STAFF

OLI'S DIRTY MARTINI WITH DIRTY MARTINI OYSTERS



SOHO'S LATEST: THE CORNER STORE OPENS IN SOHO

Catch Hospitality Group's newest venture, The Corner Store, is now open in SoHo at 475 West Broadway. It's one of the toughest spots to secure a reservation in Soho, so booking well in advanced is highly recommended. The nostalgic, yet playful American menu by Culinary Director Michael Vignola and Executive Chef Paul Castro features reimagined classics like Wagyu Pastrami Reuben bites and Dirty Martini Oysters. Beverage Director Lucas Robinson introduces an innovative martini program, offering signature drinks with tableside service. Designed by Rockwell Group, the space combines vintage New York charm with modern comfort, boasting plush banquettes and an enclosed patio. The Corner Store is where timeless style meets modern dining in the heart of SoHo.

VISIT [THECORNERSTORESOHO.COM](https://thecornerstoresoho.com)
TO DISCOVER MORE

STEAK FRITES



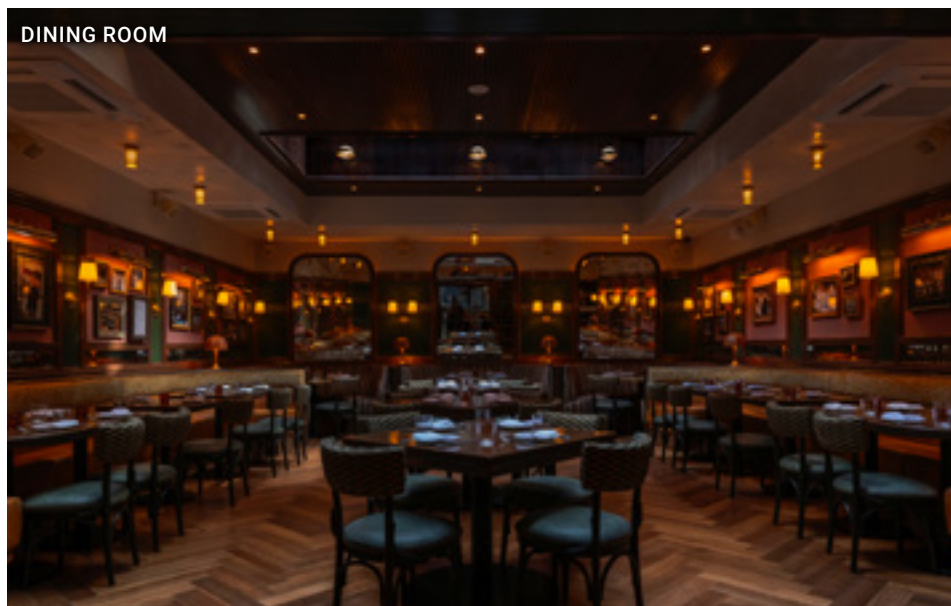
LOBSTER AND CAVIAR ROLLS



BAR



DINING ROOM



SALTGRASS, DENTON, TEXAS



DISCOVER THE NEW SALTGRASS STEAK HOUSE LOCATIONS!

The newest Saltgrass locations are giving people something to talk about. Now open in Denton, Texas at 1516 Centre Place Drive, enjoy happy hour on the covered outdoor patio with multiple TVs, perfect for game day. Their private dining room accommodates up to 25 guests for an exclusive dining experience.

On the west coast, Golden Nugget Hotel & Casino has opened its doors with this new location, proving guests with hearty scratch kitchen favorites: 12 oz ribeye, Three-layer Chocolate Cake and more. With a scenic outdoor dining area perfect for Lake Tahoe weather and No-Bull Lounge, their happy hour deals on wine, half-off appetizers, and craft cocktails set the tone for a good time.

VISIT [SALTGRASS.COM](https://saltgrass.com) FOR MORE DETAILS





BOO ON THE BAYOU OCTOBER 31

Guests are invited to enjoy a festive evening starting with a delicious dinner, followed by an exciting party at the Blue Bar. With a live DJ, cigar lounge, and plenty of drinks, it's sure to be an October night to remember.

Guests are encouraged to come dressed in their best costumes, indulge in signature cocktails, wines by the glass, and bites to share—all while taking in the breathtaking view. Celebrate Halloween in style and have a spooky good time at Brenner's on the Bayou!

VISIT [BRENNERSSTEAKHOUSE.COM](https://www.brennerssteakhouse.com)
TO BOOK YOUR RESERVATION

TASTE OF TWO LEGENDS NOVEMBER 9TH

Morton's The Steakhouse presents Taste of Two Legends, a wine dinner featuring Duckhorn Vineyards. Guests will enjoy a five-course menu expertly paired with six Duckhorn wines, including selections like Goldeneye Pinot Noir and Duckhorn Cabernet Sauvignon. Highlights of the evening include dishes such as roasted lamb chops with blackberry jus and sliced prime New York strip with truffled polenta frites.

FOR MORE REGISTRATION DETAILS,
VISIT [MORTONS.COM](https://www.mortons.com)



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A New Era of the **LUXE LIFE**

Houston's River Oaks District:
The Crown Jewel of Southern
Luxury Shopping, Dining,
and Entertainment

By Courtney Goodson

Tilman Fertitta knows how to pick 'em—luxury, one-of-a-kind, consumer destinations, that is. And his latest masterpiece, River Oaks District (ROD), set in the vibrant heart of Houston, Texas. In 2024, Fertitta made waves with a bold acquisition, adding this 18-acre jewel to his already glittering empire. But ROD isn't just another high-end locale; it's poised to be the Southern United States' premier shopping, dining, and entertainment destination.



The **Height of High-End Experiences.**

Spread across more than 300,000 square feet of meticulously curated space, ROD isn't just about what you see—it's about how it makes you feel. It's a place where luxury isn't just a concept, but a lived experience. From the moment you step foot into this architectural marvel, you're not just visiting; you're entering a world where every detail, from designer boutiques to world-class dining and bespoke wellness retreats, has been vetted and handpicked and polished to perfection.

This isn't merely about indulging in high-end retail or savoring gourmet meals; it's about experiencing the very essence of what makes a destination unforgettable. Fertitta's signature is scrawled across every inch of this district, transforming it from a collection of buildings into an experience that lives and breathes the pinnacle of luxury living. Whether you're a Houston native, a Southern belle, or an international connoisseur of fine living, ROD is more than just a destination — it's where your expectations come to be exceeded.

The Vision of ROD

River Oaks District has always held a place of prestige within Houston, but its true transformation began when visionary entrepreneur Tilman Fertitta saw its untapped potential. "Timing is everything," Fertitta remarks, reflecting on the moment that solidified his decision to acquire ROD. Positioned just a half-mile from his corporate headquarters, the district's proximity to other luxury holdings, including the Forbes Five-Star Post Oak Hotel and Spa, Mastro's Steakhouse, and Post Oak Motor Cars, made it an irresistible addition to his portfolio. "I knew I had to have it," he says, and with that acquisition, ROD was destined to rise as a flare of lavishness in Houston's vibrant Uptown/River Oaks area.

Fertitta's vision was clear: "We are raising the bar for luxury experiences in Houston," Fertitta asserts, pointing to the seamless integration of ROD with his Forbes Five-Star Post Oak Hotel and the luxury car dealership housing Bentley, Rolls-Royce, and Bugatti.



Discover the Best of ROD

Under the discerning ownership of Tilman Fertitta, ROD has continued to elevate its offerings, making it a pivotal landmark in Houston's luxury landscape. The addition of deBoulle, a premier jeweler known for its exquisite collection of fine jewelry and luxury timepieces, has further solidified ROD's status as a destination for the elite.

Nick Boulle, President of deBoulle Houston, shares what drew the brand to open its doors at ROD: "When we began looking to expand in Houston, we examined every location opportunity

in the market very closely. We decided that the luxury focus and open-air shopping experience and design of River Oaks District would be far and away the best environment to deliver the ultimate customer experience." This strategic choice underscores the alignment between deBoulle's commitment to luxury and ROD's vision of sophistication.

deBoulle is more than just a store; it's an embodiment of the luxury and personal connection that ROD is known for. Boulle explains, "Our focus has always been to provide customers with a premier collection of fine jewelry, luxury timepieces, impeccable service, and a beautiful and friendly environment. We strive to elevate the shopping experience for visitors to our stores, but, most importantly, we try to make our clients feel at home when shopping with us." This philosophy mirrors ROD's commitment to creating a unique and memorable experience for every visitor.

One of the most memorable moments at deBoulle's ROD location was when a customer proposed inside the store—a testament to the intimate and special atmosphere that the brand fosters. "We take great pride in being able to help people commemorate life's most special moments," Boulle adds, highlighting the emotional and personal connections that are at the heart of deBoulle's success.

What Sets ROD Apart

Boulle believes what truly sets ROD apart from other prime shopping districts is “the overall customer experience.” He emphasizes the convenience and luxury that ROD offers, from the valet service, to the walkable design, making it an appealing destination for discerning shoppers from across Texas. “Pairing that with our convenient location and great safety and security with many of the world’s most prominent luxury brands and Houston’s best restaurants makes it a destination that people from all around the state of Texas will continue to visit frequently,” says Boulle, perfectly encapsulating why ROD remains a premier destination.



our Houston clients a new destination to experience the world of A.L.C., and it has been so rewarding to meet our new ROD clients since we opened our doors.”

The inclusion of such distinguished brands like A.L.C. not only enriches the diversity of luxury offerings but also enhances the personalized shopping experience that ROD is known for. Lieberman shares, “We offer every Houston woman who enters our doors a unique shopping experience catered to her multifaceted lifestyle. Clients receive a personalized and intimate styling service as they are paired with our experienced stylists guiding them towards coveted and polished wardrobe essentials.

Fertitta’s vision for ROD is far from complete. He sees the district as a critical component of Houston’s evolving luxury landscape over the next five years. “We are Houston’s most destination-worthy landmarks,” he says confidently, noting that ROD will continue to play a pivotal role in positioning Houston as a global luxury destination. This vision is already taking shape with the addition of new luxury brands and experiences that promise to keep ROD at the cutting edge of high-end living. “River Oaks District and The Post Oak Hotel family of offerings seamlessly complement the curated luxury experience,” Fertitta notes, emphasizing The District’s role in enhancing both local and international perceptions of Houston as a luxury hub.

Voices of ROD and the Road Ahead

What makes ROD truly special is its community. From passionate store owners to loyal customers, the stories of those who bring ROD to life are as varied as they are inspiring. These personal anecdotes highlight the warmth and inclusivity that define the district, where every visitor is treated to a personalized experience.

Andrea Lieberman, founder of A.L.C., adds her perspective: “The A.L.C. woman and ROD customer are both well-versed in luxury fashion and appreciate high-quality wardrobing essentials that can be infused with personal style. We are thrilled to offer



Whispers of WEALTH

Exploring the emerging Quiet Luxury trend.

BY SELECT LIFE STAFF

MONEY talks but wealth whispers is the defining principle behind the quiet luxury trend. This movement has been sweeping through industries and is characterized by understated elegance and refinement. Quiet luxury is a conscious movement away from wasteful, ever-changing micro-trends and an investment in quality that lasts.

While the term is primarily used when discussing apparel, quiet luxury is more than fashion, it's a lifestyle. This inconspicuous movement prioritizes quality over quantity in everything including clothing, home décor and lifestyle with special emphasis on sustainable choices.



PHOTO: STANDRET

THE QUIET SYNERGY OF PRECISION AND RECOVERY

In luxury, true refinement lies in the details—quiet mastery that elevates the extraordinary. Elite sports trainer Justin Allen and Dr. Richard Silver, founder of Verve, embody this ethos. Justin's journey from injury to training top athletes reflects a holistic approach to performance, emphasizing both physical and mental well-being. At Verve, Dr. Silver's advanced chiropractic care seamlessly integrates treatments like cryotherapy and custom orthotics to support athletes' recovery. Together, they create a synergy of performance and recovery, where quiet precision ensures sustained excellence and a competitive edge.



PHOTO: ALBINA GAVRILOVIC



PHOTO: THE PALM

FINEST FARES

Personal health is one of the most valuable resources wealth can help guard. Supercharging your body with organic whole foods is a luxury and a privilege. Treat yourself to a radiant and active lifestyle fueled by certified organic produce, potent vitamins, and grass-fed prime proteins. Optimize your time by outsourcing meal preparation to a private chef or try a gourmet meal delivery service.



PHOTO: DEL FRISCO'S

STAPLE PIECES

Oftentimes it's not what you wear, it's how you wear it. Regardless of the price tag, quality supersedes—and ultimately, how you coordinate different clothing and accessories speaks volumes. We call these “Staple Pieces”. Staple pieces are timeless for as long as the conditions remain intact. It's a piece of clothing or accessory that can stand out on its own, but also pair well when combined for a complete outfit. It's dressing casually and adding a staple piece such as a stylish winter coat that immediately takes the look from casual to a well-thought-out casual appearance. For any occasion or mood, whether you are dressing for a rainy day or for comfort, staple pieces exude a level of thought put into appearance that personifies style, elegance, and fashion. Not much has to be said when a staple piece is worn.



PHOTO: PHOTO-LIME



PHOTO: ANNA ZHUK



PHOTO: LEILA DEGHAN

INTANGIBLE WEALTH

When we think of wealth, we often envision grand homes, designer clothes, and luxury cars. But true affluence often lies beyond the material. It's the experiences—the moments you can't hold in your hands but feel deeply. A quiet retreat in a private villa, a front-row seat at a once-in-a-lifetime event, or the tailored perfection of a farm-to-table meal. These are the markers of quiet luxury, where the value is in how it makes you feel, not just what you see. True wealth isn't just owned, it's lived.



PHOTO: SOFIA ZHURAVETC

MONTALE
PARIS



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WHAT'S Cooking

TRENDING TASTES OF TIKTOK

BY SHELBY SLAVIK

Fall is a time for comfort food, hearty dishes and warming flavors. Whether you're making a side dish for the family Thanksgiving celebration or whipping up a decadent accompaniment for a romantic date night at home, these 15-hour potatoes are sure to impress.

These intricate layered potatoes are delicate and soft on the inside while crispy and crunchy on the outside, making them worth every minute of the 15 hours it takes to prepare them. The hearty flavor of the beef fat mixed with the cream and salt results in a heavenly bite of potato that pairs well with any meal.

INGREDIENTS:

- 200 grams of melted beef fat
- 3.5 pounds of russet potatoes
- Sea salt to taste

INSTRUCTIONS:

1. Preheat the oven to 300 degrees Fahrenheit.
2. Peel and thinly slice the potatoes using a mandoline for speed and consistency.
3. Melt the beef fat and mix in salt and potato slices.
4. Line a loaf pan and layer the potato slices on top of one another one by one.
5. Place parchment paper on top and bake in the oven for three hours or until tender.
6. Once cooked, add weight to the top of the potatoes to compress them. Experts recommend using cans or pie weights.
7. Leave the potatoes in the fridge for 12 hours to set.
8. Once set, cut the loaf into small, uniform squares.
9. Deep fry the squares at 375 degrees until crispy and golden brown.
10. Sprinkle with salt immediately after frying and enjoy.

CREDITING THE CHEF:

This recipe was popularized by British Chef Poppy O'Toole. Known for her TikTok presence and YouTube channel *Poppy Cooks*, chef Poppy has gone viral numerous times for her potato recipes. Her 15-hour potato video has received over 18.4 million views.





ROCKETING

Catching Up with Reed Sheppard, Houston's Newest NBA Rookie

AHEAD

Q&A WITH REED SHEPPARD

What is a memorable experience or adventure you have had since joining the Rockets?

I think the most exciting thing for me and my family was the first day that we came in for the press conference and the Rockets staff and everyone was there waiting on us walking into the arena. That was a really cool moment for me and my family.

How has your life changed over the past few years?

A year ago, I was just graduating high school and now I'm here living by myself in Houston. It is a lot different. I'm excited. It's going to be a lot of fun, but it is different. I'll be by myself, I won't have my family and my friends. Everything is going to be new, but I'm looking forward to it.

Who has been your biggest mentor or influence during your basketball journey and how have they impacted your career?

My dad (Jeff Sheppard). He was always my coach growing up. He was the only person I worked out with and he has always

had my back whether it's on the court or off the court. He's always someone I can call and talk to. He means a lot to me, and I'm glad I'm able to wear number 15 after him.

What role does your family play in your career and how do they support you through tough times and good times?

My mom and my dad mean the world to me. They have been there with me everywhere. They took me to basketball games since I was young, they have done everything for me. I can call my mom at any time of the day, and she will answer on the first ring. She is going to always have my back no matter what. I am very thankful for them and can count on them for anything.

How do you like to spend your free time when you are not playing basketball?

I love being outdoors. I love spending time with my friends and my family and just doing whatever I can to be outside and enjoy the nature.

What does a normal day in the offseason look like for you?

I'll wake up in the morning, get some breakfast. I'll head to the gym, get a workout in, get a lift in and I'll go back to my place and hang out and do whatever that is — whether that's go outside or just hang out in the house. Later that day, I'll go back and get some shots up, get some dinner

and maybe watch a movie. That will be a normal day in the offseason.

What excites you most about playing in the NBA and being with the Rockets?

I think just learning the new ways of being in the NBA and being with such a great franchise. Getting closer with all the coaches and my new teammates and everyone in the organization. Living in a new and big city like Houston will be really fun, and I'm really looking forward to it.

What personal goals do you have for yourself for your rookie season both on and off the court?

I think on and off the court, just learn as much as I can. This will be my first time living by myself, so I'll have to learn different things and figure out how different things work. On the court, I'll have really good vets that I will playing with, so learning as much as I can and just trying to take in everything and become the best player and the best person I can be.

Have you given thought to anything you want to be involved with community wise or organizations you are interested in working with in the future?

I definitely want to eventually have my own foundation. My mom had breast cancer, so I think doing something and giving back to breast cancer awareness would be something I really want to do. There are some other things that are out there that I haven't really thought about too much, but I can see myself getting into. I would love to do something with the Special Olympics one day and just stuff like that. I think there's a lot of things out there that I could get involved with.



"LIVING IN A NEW AND BIG CITY LIKE HOUSTON WILL BE REALLY FUN, AND I'M REALLY LOOKING FORWARD TO IT."

PHOTO BY Trevor Patin



ENDLESS EXPERIENCES

GOOD AS GOLD

Welcome to the Golden Nugget, where extraordinary moments await you at every turn.

Our iconic properties across the United States offer a diverse range of experiences that cater to all tastes and preferences. Whether you're seeking the vibrant energy of Las Vegas, the serene beauty of Lake Tahoe,

or the historic charm of Atlantic City, Golden Nugget promises unforgettable adventures, luxurious accommodations, and world-class entertainment. Explore our unique locations, treat yourself to exceptional dining, and submerge yourself in the excitement of gaming and special events. Every visit to Golden Nugget is a chance to create your own golden moments.

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BILOXI | CRIPPLE CREEK | LAUGHLIN | [GOLDENNUGGET.COM](https://goldennugget.com)

LAKE CHARLES

OCTOBER

Sunday Gift Giveaway (October 6, 13, 20 & 27)
Earn 200 Tier Credits for a different gift each week.

Mini-Baccarat Luxury Vehicle Finalist Drawing (Sundays in October)
Earn multiplied rewards. From October to December, earn 2X Tier Credits.

\$165,000 Winnings Giveaway (Wednesdays)
Earn entries by playing Mini-Baccarat tables, with a finalist drawing each Sunday.

Sinister Sweets Giveaway (Thursdays)
Win a Halloween candy surprise or \$1,000 Free Slot Play.

100,000 Boo Bash Giveaway (October 26)
Multiple drawings throughout the evening with prizes up to \$1,000 Free Slot Play.

Mini-Baccarat Luxury Vehicle Giveaway (November 2)
Earn entries through October, with a top prize of a luxury vehicle.

Entertainment:
Sammy Kershaw October 25 | 8:00 PM

Halloween Party at Blue Martini
October 26 | 8:00 PM



GOLDEN NUGGET LAKE CHARLES



LAS VEGAS

31 Days of Halloween—FREE and open to the public
Thursday – Sunday Through October & Halloween Night
Costumes are encouraged but not required

\$100,000 Slot Tournament of Champions
Thursday, October 1 - Saturday, October 26, 2024
\$100,000 total prize pool with a 1st Place prize of \$50,000 cash! All 24K Select Club Card holders can enter the tournament

\$100,000 Cornucopia of Cash Blackjack Tournament
Friday, November 1 – Sunday, November 3, 2024
100,000 total prize pool with a 1st Place prize of \$50,000! All 24K Select Club Card holders can enter the tournament for \$500!

\$15,000 Turkey Trio Slot Tournament
Monday, November 11 - Wednesday, November 13, 2024

\$15,000 Dear Santa Slot Tournament
Monday, December 2 - Wednesday, December 4, 2024
Three separate tournaments held daily with a \$5,000 prize pool each day! All 24K Select Club Card holders can enter all 3 tournaments for the one-time fee of \$50! Paid entrants receive discounted casino rate on rooms.

Wrangler National Finals Rodeo!
Enjoy an all-star lineup of entertainment at the Golden Nugget Las Vegas during the Wrangler National Finals Rodeo.

Entertainment:
Confederate Railroad December 5
Mark Chestnutt December 6
Thompson Square December 7
Ray Wylie Hubbard December 8
Grits and Glamor (Lorrie Morgan and Pam Tillis) December 9
Terri Clark December 10
Bellamy Brothers December 11-12
Larry Fleet December 13

BILOXI

OCTOBER

\$15,000 Amazon Gift Card & Free Play Giveaway (November 29)
Win a \$500 Amazon Gift Card and \$5,000 Free Play Grand Prize.



GOLDEN NUGGET BILOXI

CRIPPLE CREEK

OCTOBER

\$50,000 Spooktacular Giveaway (Saturdays in October)
Win up to \$1,000 each drawing night, plus two winners will each receive \$5,000 CASH at Grand Finale.

Football Hot Seat Hustle (Sundays in October)
Every hour two lucky winners playing slots or tables using their 24K Select Club Card have a chance to win up to \$250.

Halloween Hot Seat (October 31)
Every hour two lucky winners playing slots or tables using their 24K Select Club Card have a chance to win up to \$500. Plus, enter our costume contest and you could be one of three winners to receive \$250!

NOVEMBER

\$50,000 Harvest of Fortune
Drawings every Fri & Sat | 7:00 PM - 11:00 PM
Earn entries (11/1 - 11/30)
Earn 10 points for each entry

Football Hot Seat Hustle (November 3, 10, 17, 24)
Every hour winners playing slots or tables using their 24K Select Club Card have a chance to win up to \$250 in Free Slot Play.

Golden Thursday Drawings
Open to all carded players
Receive 1 entry for every 10 points earned.
Every Thursday in November 7:00 PM – 11:00 PM
3 drawings per hour.
Prize awarded depends on which tier the player is in:
\$50 **24K** | \$100 **Premier** | \$150 **Chairman** | \$200 **Elite**



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GAME OF TILES

MAHJONG'S TRENDSETTING RISE

BY: COURTNEY GOODSON

A Cultural Classic Reimagined

Mahjong, a game rooted in 19th-century China, has transformed from a cultural pastime to a global phenomenon. Originally played by aristocrats and upper-class society, this four-player game of skill, strategy, and a little bit of luck quickly gained popularity beyond its homeland, first spreading across East and Southeast Asia and now making its mark in Western countries. As its tiles shuffle across tables in bustling metropolises and quiet homes alike, Mahjong is not only bridging cultures but also finding new life in digital formats.

The Mahjong Renaissance

Once thought of as a game reserved for elders at family gatherings or in smoky parlor rooms, Mahjong has evolved. It's now embraced by younger generations looking to honor tradition while adding a modern twist. Online platforms have further elevated the game, allowing players to connect across borders, creating virtual mahjong tables that bring together people from Tokyo to New York in an instant. Mahjong has become a trendsetter in its own right, blending the ancient with the new.

How the Game Works

At first glance, Mahjong might seem complex, with its 144 tiles adorned with intricate Chinese characters and symbols. Yet, the beauty of the game lies in its simplicity. Each player begins with 13 tiles, carefully strategizing their next move as they draw and discard tiles in an attempt to form a winning hand. The goal? To complete four melds (or sets) and a pair (known as the "eye") using the 14th drawn tile. As tiles shift, patterns emerge, and the game's rhythm draws players deeper into its spellbinding strategy.

Beyond the Table

Mahjong's newfound popularity isn't just limited to gaming rooms or online platforms. Fashion, art, and even home décor has embraced the game's aesthetic, with Mahjong-inspired prints and accessories popping up in everything from high-end fashion collections to interior design trends. It's a cultural revival that shows no signs of slowing down. As the West embraces Mahjong, its rise from ancient Chinese pastime to modern-day trendsetter continues, proving that sometimes, the oldest games are the most timeless.



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TORY BURCH



Blending Business and Leisure

In today's evolving corporate landscape, "bleisure" travel has emerged as a significant trend, transforming the way professionals approach business trips. This innovative concept, which combines business and leisure, allows individuals to maximize their travel

experiences by integrating work commitments with personal relaxation and exploration. The increasing popularity of bleisure reflects a shift towards a more balanced and fulfilling work-life integration, making it a pivotal aspect of modern travel.



The Rise of Bleisure Travel

Bleisure is not merely a trend, but also a testament to the evolving nature of work. According to recent data, a staggering 89% of business travelers have added leisure components to their work trips, reflecting a significant shift towards prioritizing personal well-being alongside professional responsibilities. This blend of work and play is particularly prevalent among millennials, with 78% extending their business trips for leisure.

Benefits of Bleisure

The benefits of bleisure travel are multifaceted. At the forefront is improved work-life balance. Incorporating leisure into business travel alleviates stress and enhances productivity. Companies that support bleisure travel report higher employee satisfaction and retention rates. This approach not only boosts morale but also promotes creativity and innovation by providing employees with new environments and experiences.

Planning a Bleisure Trip

Effective bleisure travel requires strategic planning. Selecting destinations that cater to both professional and personal interests is crucial. Cities like New York, San Francisco, and London are prime examples, offering a rich blend of business facilities and cultural attractions. Additionally, time management is key. Professionals should create detailed itineraries that balance meetings with leisure activities, ensuring that neither aspect is compromised.

Popular Bleisure Destinations

Certain destinations have emerged as favorites for bleisure travelers. New York City, known for its vibrant culture and robust business infrastructure, is ideal for those seeking both professional engagement and personal enrichment. Similarly, San Francisco's scenic beauty and tech-driven environment make it a top choice. Internationally, cities like Paris and Tokyo offer a rich tapestry of experiences that cater to both business and leisure needs.



Case Studies and Testimonials

Many professionals have shared their positive experiences with bleisure travel. For instance, a senior marketing executive from a New York City-based media agency recently described his bleisure trip to Mexico as transformative. He spent weekdays immersed in work and weekends exploring local culture, which rejuvenated his spirit and enhanced his productivity. Such testimonials underscore the profound impact of blending business with leisure.

Additionally, as Libby Nations, Area Director of Sales & Marketing at Landry’s Inc., aptly puts it: “If you are attending a meeting, conference, trade show, continuing education, etc., and you can stay a few days later and have a great experience alone or with family, what a great way to save on travel expenses to and from the venue as well as the time that it takes to plan and make a separate trip. Pre or Post their scheduled work time, we frequently see our conference guests add days to enjoy Galveston Island for some personal relaxation at The San Luis

Resort, Spa, and Conference Center in Galveston, Tx.” This sentiment highlights a key advantage of bleisure travel—turning business trips into opportunities for personal enrichment and relaxation without the added cost and planning of separate leisure trips.

The Future of Bleisure Travel

As we look ahead, the future of bleisure travel appears promising. Companies are increasingly recognizing the value of this approach, with many adapting their travel policies to support longer stays that include leisure time. This paradigm shift not only benefits employees but also enhances overall corporate performance by fostering a more engaged and satisfied workforce. Embracing bleisure is a step towards a more holistic approach to work and life, one that acknowledges and nurtures the human need for balance and fulfillment.



The Pool at The San Luis Resort, Spa, and Conference Center

Vilhelm Parfumerie
NEW YORK





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GLOW UP

BY: SHELBY SLAVIK

SECRETS TO RADIANT SKIN

Luminous skin is the beauty standard around the world. A symbol of good health, youth, and vitality, radiant skin is a sought-after trait for many. Crack the code to achieving showstopping skin with these professional tips and tricks brought to you by Carrie Harmon, the Assistant Director of the award-winning Forbes Five-Star Post Oak Spa.

CULTIVATE INNER BEAUTY

We’ve all heard that true beauty comes from within, but that colloquialism is actually very true when it comes to skincare. According to Harmon, “Diet is extremely important in healthy skin. What to avoid will depend on your specific skincare concern.” For example, people suffering with acne should avoid dairy and everyone should avoid sugar which can trigger inflammation and speed up collagen loss.

Nourishing your body with whole foods, vitamin packed greens, and hydrating fruits sets your skin up to be radiant on a cellular level. Omega-3’s found in fish oil, nuts and avocado have a positive effect on your skin’s health. Try to avoid greasy fried foods, excessive sodium, processed sugars and dairy to keep your skin happy and healthy.



PROTECT YOURSELF

When it comes to skin damage and anti-aging, prevention is better than cure. Religiously wearing a high SPF sunscreen is a simple step you can add to your daily skincare routine that makes a big difference in the long run. Explore lightweight tinted sunscreens, viral Korean sunscreens and classic sunblock to find the sunscreen that best fits your lifestyle.

EXFOLIATE GENTLY

Regular exfoliation sloughs off the rough outer layer of dead skin cells to reveal the smooth skin beneath. Using gentle exfoliating methods can improve cell turnover which encourages the generation of new skin cells. Take care not to over exfoliate and only use exfoliating products one to two times per week. Try exfoliating with chemical peels and organic scrubs to unlock your skin’s radiant potential.

INCLUDE KEY INGREDIENTS

Incorporating key ingredients into your skincare routine can level up your skin’s appearance. Products with hyaluronic acid are recommended by Harmon for their famous hydrating properties. This mighty chemical compound can be applied topically or ingested, and it helps improve skin elasticity, cell hydration and even joint health.



HYDRATE

Experts agree that hydrated skin is happy skin. “The best way to keep your skin hydrated is by drinking plenty of water,” Harmon said. Hydrated skin is smooth, supple and plump, while dehydrated skin can look dull and show fine lines, wrinkles, and dark under eyes. On average, most people should be drinking three to five liters of water per day depending on activity level. Drinking water flushes toxins from the body leaving skin with a youthful glow.



TREAT Yourself

Daily facial massage can be a relaxing ritual to end your day, or an energizing morning routine. Practicing lymphatic massage on your face and neck helps relieve muscle tension, improve blood circulation and reduce puffiness. Explore different types of facial massage including techniques, facial yoga, jade rolling and buccal face massage. Give your skin a boost by booking a professional facial and massage for extra dazzling, glowing skin.

LESS IS MORE

The multi-step skincare routine is all the rage on Instagram and TikTok, but too much of a good thing can be harmful to skin as well. “Avoid over moisturizing your skin”, said Harmon. Adding too many products and too much moisture can result in clogged pores and acne. Overdoing it with heavy moisturizers can also discourage your skin from producing its own natural oils and result in even dryer skin in the long run.

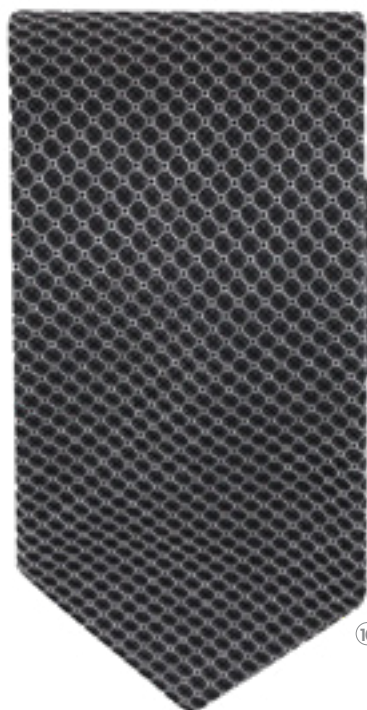
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2. **SYDNEY EVAN** | Large Icon Wallpaper Heart Charm Necklace | Gold
3. **SUZANNE KALAN** | Golden Milli Stacker Band Ring | Yellow Gold
4. **GUCCI** | GG Logo Woman Sunglasses | Gold
5. **RETROFETE** | Adley Crystal Bag | Pink



GIFTS FOR HIM

6. **STENSTROMS** | Mother of Pearl Cuff Links | Grey
7. **LUCCHESI** | Cosimo Garment Duffel | Espresso
8. **CARTIER** | Santos De Cartier Sunglasses | Brown
9. **SHINOLA** | Slim Bifold Vachetta Wallet | Black
10. **STENSTROMS** | Patterned Silk Tie | Grey



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MASTER THE ART OF Hosting



The holiday season is a cherished time, filled with dinner parties, office celebrations, and family gatherings. These events come to life through the perfect blend of delicious food, cocktails, and engaging conversation.

But what truly sets an extraordinary dinner party apart? We've curated a list of timeless hosting tips handed down through generations, complemented by innovative ideas that will bring a fresh twist to your next gathering.

Make A Signature Cocktail

Offering your guests a craft cocktail to begin their night promotes friendly mingling. Get the drinks and conversation flowing with a fun signature cocktail. Encourage guests to relax and unwind with an elaborate fall-inspired drink such as a cranberry and orange cinnamon vodka tonic. You can even take your beverages one step further by making your own fat ice cubes filled with edible flowers or berries for an Instagrammable moment.

Highlight A Favorite Holiday Tradition

Traditions are the essence of the holiday season, bringing a sense of continuity and warmth to our celebrations. Dinner parties become truly memorable when they embrace these rituals, from constructing gingerbread houses and exchanging

after-dinner dessert. Incorporate into the night cap with coffee or cordials for a warming treat during the frosty holiday months.

Don't Forget Flowers

If you don't have time to decorate your event space opt for freshly cut flowers or greenery to brighten up the space. A fall-themed bouquet or a vibrant Christmas poinsettia can instantly transform your space with holiday cheer.

Perfect Table Setting

With clinking glasses and lively conversations, the dining table is the main gathering place for your holiday get together. Setting your table can be as simple or as elaborate as you like. From coordinated flatware and plates to colorful thrifted

vintage glassware, table setting is a unique way to make your gathering feel special. Personalized place card holders, festive patterned napkins and flickering candles are all a great way to elevate your dinner table while celebrating with family and friends.

Celebrate Offsite

While hosting at home can be a rewarding and intimate experience, it can also be a lot of work. Skip the chaos of planning a menu, deep cleaning your home and providing entertainment, with a private dining experience instead. Wow your guests with a night of refined elegance at Morton's

Steakhouse. The restaurant's sophisticated private dining spaces offer upscale dishes and attentive service sure to leave your guests delighted. Leave the details of hosting a holiday party to the professionals by booking a private room at your favorite restaurant.

In the end, what really matters when hosting a great dinner party is that everyone has fun. Forget about worrying over all the details and instead enjoy living in the moment with all the amazing people in your life. Spending time with loved ones while eating great food and drinking wine is a blessing to cherish in all seasons.



ornaments to recreating cherished family recipes. These enduring customs not only honor the past but also enrich the present, making each gathering a distinctive and heartfelt experience.

Plan the Menu

Focus on the tasty highlight of every function—the food. Planning a menu for your dinner party is an essential part of hosting a standout event. First, decide whether your meal will be a plated dinner or a buffet style affair. A buffet or potluck dinner is an easy and fun way to bring guests together while eating family style. Don't forget to plan before-dinner snacks and a sweet treat for the

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Kale + Brussels Sprouts Salad

Roasted acorn squash | apples | dried cranberries goat cheese | pomegranate arils
candied pecans maple cider vinaigrette



Kale + Brussels Sprout Salad
Yields 4 Portions
Ingredients:
2 ea Roasted Acorn Squash Wedges cut in half*
Kale & Brussels Sprouts Salad Mix*
Green Apples ½ x ½" cut
Dried Cranberries purchased
Candied Pecans, purchased & chopped 1/2"
Maple Cider Vinaigrette*
Goat Cheese, crumbled 1/2" pieces
Pomegranate Seeds, purchased



Story

Fall ingredients lend themselves to building fresh, delicious salads and that is what inspired me to do this salad. As the temperature dips, kale is in season and lend itself well with shaved brussels sprouts so I knew this would be the base to this fall goodness. Pomegranate seeds bring a pop of fruit to each bite. And paired with creamy goat cheese, crunchy candied pecans, and roasted Squash you can't go wrong.

About

Rich Penny VP of Culinary

Chart House - RUI Restaurants – Boathouse

Born in California, Chef Penny developed the foundational principles which allowed him to find success in the culinary arts at a very early age. Now as Vice President of Culinary for the Chart House, Restaurant Unlimited and Boathouse restaurants in Canada. Rich Penny is not only in charge of creating innovative culinary delights, including a wide variety of inspired seafood dishes, but he also maintains guidance over 45 restaurants. Rich believes in a progressive menu that changes regularly with what's new and happening in the culinary world. His expertise, attention to detail and master artistry is a powerful combination that has earned him accolades and honors through the culinary world.



Artistic Master

Salad Mix*

Ingredients

- 6 oz. (w) Kale, stem removed, chopped 1/2"x1/2"
- 8 oz. (w) Brussels sprouts, stem removed and shaved 1/16" on a cheese grater
- 4 oz. (w) Filed green lettuce Mix, chopped 1/2"x1/2"

Directions

Add the Chopped Kale, shaved brussels sprouts and mixed greens to the bowl and mix until well combined

Roasted Acorn Squash *

Ingredients

- 2 ea medium acorn squash
- 1 tablespoon extra-virgin olive oil, divided
- ¼ teaspoon salt

Directions

1. Preheat the oven to 400 degrees Fahrenheit and for easy clean-up pan spray a small sheet pan.
2. To prepare the squash, use a sharp chef's knife to slice through it from the tip to the stem and cut in half lengthwise. Use a spoon to scoop out the seeds and discard.
3. Place the squash halves cut side up on the pan. Drizzle the olive oil over the squash, and sprinkle with the salt. Rub the oil into the cut sides.
4. Bake until the squash flesh is very easily pierced through by a knife, about 25 to 30 minutes depending on the size of your squash.

Maple Cider Vinaigrette *

Ingredients

- ¼ cup Apple Cider Vinegar
- 1 tbsp Whole Grain Mustard
- 1/2 tbsp Honey
- ¼ cup Maple Syrup
- Pinch Thyme, chopped
- 1 cup Olive Oil
- As Needed Salt & Pepper to taste

Directions

Add Maple syrup, vinegar, honey, mustard, thyme and salt & pepper to a blender. Blend until smooth, scraping down as needed. While blending, slowly drizzle in the olive oil to emulsify.

FOOD WITH A STORY

with Chef Corey Bowers

My name is COREY BOWERS,

raised in the heart of North Carolina's Smoky Mountains. Family has always been my anchor. Sixteen years of marriage and four incredible children have filled my life with a love that's both profound and grounding. Nevertheless, life is not always a smooth path. Our journey took a heart-wrenching turn when our eldest son was diagnosed with stage four neuroblastoma at just two years old. After watching him fight with such courage, my wife was inspired to pursue a career in nuclear medicine, witnessing firsthand the power of medical advancements, which ultimately saved our sons' life and led us to Houston. A city that would become a new chapter in our story, a perfect spot for her education and if our son were to have a relapse.

My passion for food was ignited early. I immersed myself in the culinary world, starting as a butcher like my grandfather. Training under some of the most respected chefs from the Smoky Mountains to iconic cities like St. Louis. Mentors like Pierre Chambrin, Christophe Fichet, Johannes Klapdohr, Chris Huerta, and Jeffrey Potter shaped my palate and my technique. Their guidance was invaluable.

Leaving the Great Smoky Mountains to move my family to the bustling city of Houston was a tough decision, but it also opened new doors. I've had the incredible opportunity to work alongside culinary titans like Tony Vallone, Charles Carroll, and Fritz Gitschner. These experiences honed my skills and prepared me for the challenges ahead developing a versatile skill set that enabled me to successfully lead kitchens at esteemed venues like Ciao Bello, The Country Club of Louisiana, and Messina Hof.

Today, I'm honored to be the executive chef at Willie G's Seafood in Houston, the first property of Tilman Fertitta. This is a city that has embraced my family and given us a chance to build our lives. I'm eager to build upon Willie G's legacy and create something truly special.

Any tips or special techniques you use?

It is crucial that you burn clean smoke doing this.

It will appear blue in color yet mostly clear.

You must use seasoned logs, if they are not dry enough you will produce extremely bitter meat.

What is one recipe that you enjoy cooking during the fall season?

Texas Smoked Brisket

What makes this recipe special to you?

I love Texas, this is a Texas staple perfect for fall and winter months.

INGREDIENTS

1 prime brisket trimmed	10 sticks oak
4 cups coarse black pepper (mix with salt)	10 sticks pecan
2 cup coarse kosher salt (mix with pepper)	1 large roll butcher paper
2 cups dijon mustard	
1 bottle with sprayer with cold water	

RECIPE

It is important to execute this recipe in an offset smoker. Depending on the size of the logs, you will want to light and reduce at least 4 logs to coals. Open your vent for the offset, pumping as much air in as possible while your exhaust flute remains wide open. It is extremely important that you burn clean smoke to avoid bitterness, the chimney will appear to be exhale a bluish clear smoke.

Meanwhile, rub the Dijon mustard into the brisket and liberally season with the Pepper & Salt mixture.

Once the smoker is at 200 degrees, place the brisket closer to the chimney exhaust fat cap up. Shut the lid and hold the smoker at a steady pace of nothing higher than 250 degrees. Only adding one log at a time, alternating between oak and pecan.

Occasionally spritz the brisket with a little water to keep the moisture stable on the bark that is forming but making sure only spritz once the bark has formed to avoid washing seasoning away. This will take roughly 6 hours to form.

Make sure to keep the lid of the smoker stays closed, if the temperature becomes too hot in the actual smoker, simply open the fire box.

After about 8 hours, you should have accumulated a nice bark. At this point, to avoid losing the lust of the moist brisket, wrap until fully incased in the paper with no holes. It is important to keep the steam trapped inside.

After a mere 12 hours, depending on the size of the brisket, you should be close to a finish product. Once the internal temperature reaches 195-200 degrees, pull out the smoker and place in a cooler to rest for at least 8 hours, this is not a task for a yeti cooler or similar as it will not dissipate the heat and will allow the residual heat to overcook your brisket.

SIPPING

WITH THE STARS

THE SANTO TEQUILA JOURNEY WITH SAMMY HAGAR AND GUY FIERI



BY COURTNEY GOODSON

In the world of spirits, where tradition meets innovation, the story of Santo Tequila is a tale of passion, a rock legend Sammy Hagar and celebrity chef Guy Fieri. Together, they have embarked on a mission to create a line of tequilas that not only honor the rich heritage of agave spirits but also push the boundaries of flavor and craftsmanship.

“Not Just Another Celebrity Tequila”

THE BIRTH OF SANTO SPIRITS

The genesis of Santo Spirits lies in the deep-seated friendship between Sammy Hagar and Guy Fieri. Both icons in their own right, Hagar and Fieri share a love for bold flavors and a commitment to authenticity. Hagar, who first introduced the U.S. to premium 100% Blue Weber Agave tequila with his Cabo Wabo brand in the 1990s, found a kindred spirit in Fieri. The duo's collaboration began in 2019, driven by a singular goal: to create the finest tequilas in the world.

Their journey led them to the Highlands of Jalisco, Mexico, where they partnered with the El Viejito Distillery. Founded in 1937 and operated by third-generation distiller Juan Eduardo Núñez, this historic distillery provided the perfect backdrop for crafting Santo Tequila. The commitment to traditional methods, combined with a modern approach to quality and flavor, defines the essence of Santo Spirits.

THE SANTO PORTFOLIO

Santo Spirits offers a diverse portfolio of tequilas, each meticulously crafted to showcase the purity and complexity of agave. The lineup includes Santo Blanco, Santo Reposado, Santo Añejo, and the innovative Santo Mezquila, a unique blend of tequila and mezcal. Santo Blanco is the foundation of the brand, a clear and smooth tequila with balanced notes of lemon zest, dried apricot, and pepper. It's a versatile spirit, perfect for sipping or as a base for a variety of cocktails.

Santo Reposado is aged for an average of 4-5 months, allowing it to develop a light and vegetal aroma with hints of cooked agave and melon. The result is a nuanced spirit with flavors of banana, pineapple, and green papaya, softened by a hint of oak. Santo Añejo, aged for 24 months, offers a sophisticated nose of clove, grapefruit peel, and golden pineapple. On the palate, it's silky and dimensional, with a long-lasting finish featuring notes of peppery cedar and dried desert sage.

Santo Mezquila is the star of the lineup, representing a groundbreaking blend of 100% Blue Weber Agave tequila and artisanal Joven mezcal. This innovative spirit combines the bold agave-forward flavor of tequila with the light smoke essence of mezcal, creating a balanced and complex profile that appeals to both tequila and mezcal enthusiasts.



“A Reputation Earned”

A VISION OF AUTHENTICITY AND QUALITY

What sets Santo Spirits apart is the unwavering dedication to authenticity and quality. All Santo tequilas are 100% additive-free, crafted using time-honored methods that allow the true character of the agave to shine through. From the traditional brick ovens used for cooking the agave to the stainless steel and copper pot stills for distillation, every step of the production process is designed to preserve the integrity and flavor of the agave.

This commitment to quality is also reflected in the brand's recent packaging refresh. The new sleek, square bottles, developed by Hagar's long-time creative collaborator Todd Gallopo, feature ornate embossed flourishes and brand marks, enhancing their presence on the shelf and reinforcing the premium nature of Santo Tequila.



A PERFECT PAIRING: HAGAR AND FIERI

Sammy Hagar and Guy Fieri bring their unique flair and expertise to Santo Spirits. Hagar's extensive experience in the tequila industry and Fieri's culinary prowess create a dynamic partnership that elevates the brand.

Their bold, uncompromising personalities are mirrored in every bottle of Santo Tequila, making it not just a beverage but an experience.

Whether you're savoring the smooth notes of Santo Blanco, the rich complexity of Santo Añejo, or the innovative blend of Santo Mezquila, you're tasting the result of a decades-long friendship and a shared passion for excellence.



“True Craft. True Tequila.”





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SYDNEY EVAN

IN THE SPOTLIGHT

Most recent celebrity sightings at your favorite Landry's restaurants, events, hotels, and casinos.



JAMIE FOXX AND ALYCE HUCKSTEPP
stepped out for a cozy night out in Los Angeles, where they were spotted holding hands while leaving the popular celebrity hotspot, **Catch Steak**, on Saturday, September 28.



TAYLOR SWIFT AND GIGI HADID
hit up **The Corner Store** restaurant in NYC Saturday night.

ROD STEWART AND PENNY LANCASTER
grab dinner at **Catch Steak LA!**

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in our next issue!

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@cadenceelliott_4





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