

SELECT LIFE



A FERTITTA ENTERTAINMENT PUBLICATION



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— **SELECT LIFE** —
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On the cover: Model wears Carolina Herrera in "It's a Movement," photographed at The Post Oak Hotel Helipad at Uptown Houston for River Oaks District.
Photography by Fertitta Entertainment.

BASELINE STYLE

BY COURTNEY GOODSON

There was a moment when the U.S. Open stopped feeling like just a tennis tournament.

Not because of what was happening on the court, but because of what was happening in the stands.

Flushing Meadows became a runway. Entrances turned into outfit reveals. Influencers, insiders, athletes, executives, and longtime regulars arrived styled with intention, treating the grounds as a place to be seen as much as a place to watch.

The conversations courtside reflected that shift. Yes, people talked about serves and sets, but just as often the dialogue drifted to who wore what, how it was styled, and why the Open suddenly carried the energy of a fashion week rather than a traditional sporting event.

Tennis has always carried an inherent elegance. Crisp whites at Wimbledon. Polished polos and tailored separates at the Open. But in recent seasons, fashion hasn't simply accompanied the matches, it has begun to rival them. Tunnel walks feel like red carpets. Appearances by celebrities, business leaders, athletes from other sports, and heads of state read as statements of presence and personal style as much as support for the game. The message is clear. Tennis has crossed fully into cultural currency.

Brands understand the assignment. Champagne flows through private lounges. Tequila and spirits brands activate with intention.

Heritage fashion houses lean deeper into the sport, blurring the line between athletic wear and aspirational dressing. The atmosphere feels less like a tournament and more like a cultural gathering. Part sport, part style summit, part social theater.

What stands out most is the individuality. Athletes are no longer arriving in uniform anonymity. They are working with stylists, building looks that reflect who they are beyond the court. Some lean bold and expressive. Others favor sharp minimalism. Together, they reinforce the idea that personal style can be as memorable as performance.

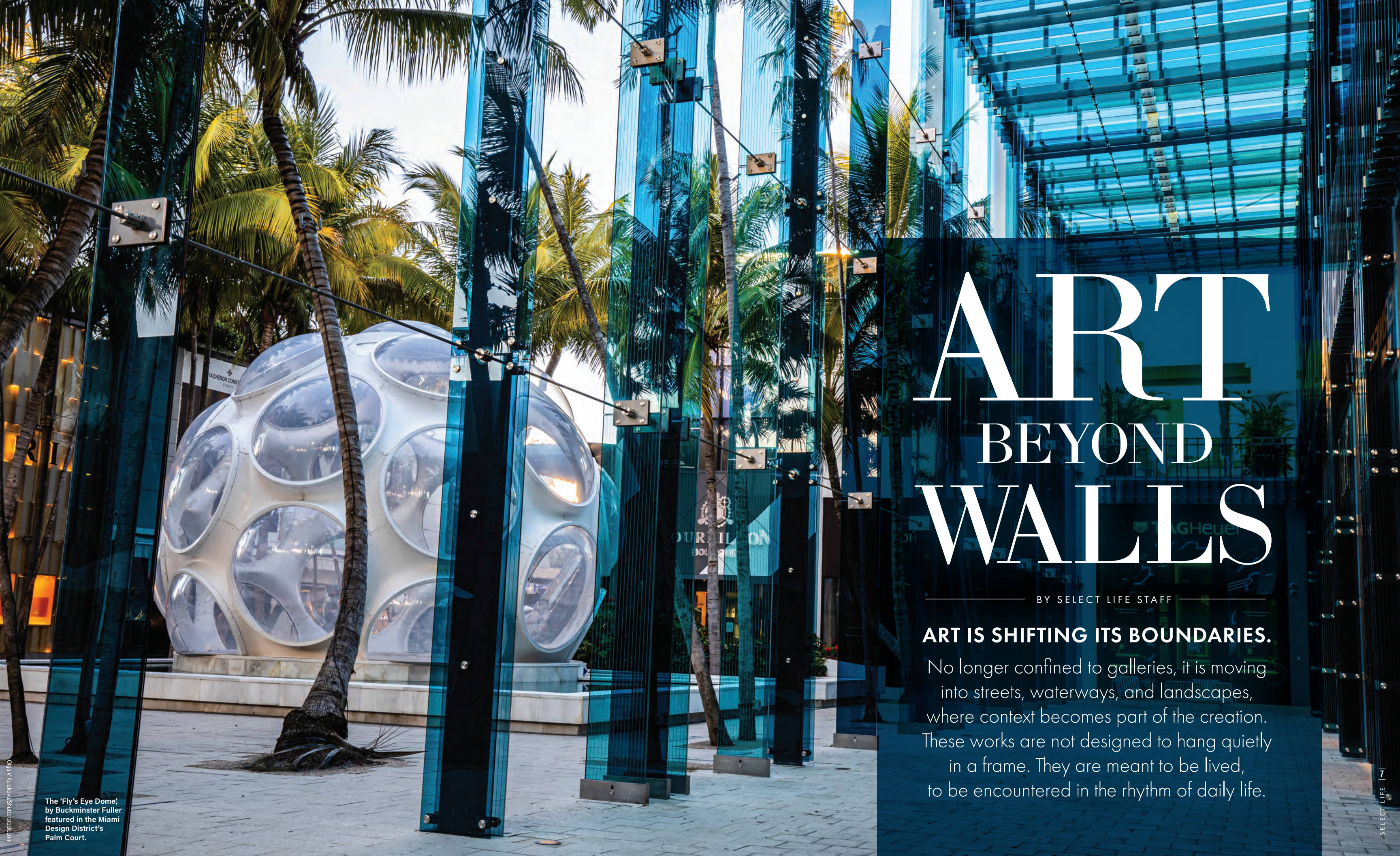
At its highest level, tennis remains about discipline, precision, and excellence. But surrounding it now is a visual language that speaks just as loudly.

The game is still the game. But the style is no longer secondary.

“ The message is clear.
Tennis has crossed fully
into cultural currency.

”





ART BEYOND WALLS

BY SELECT LIFE STAFF

ART IS SHIFTING ITS BOUNDARIES.

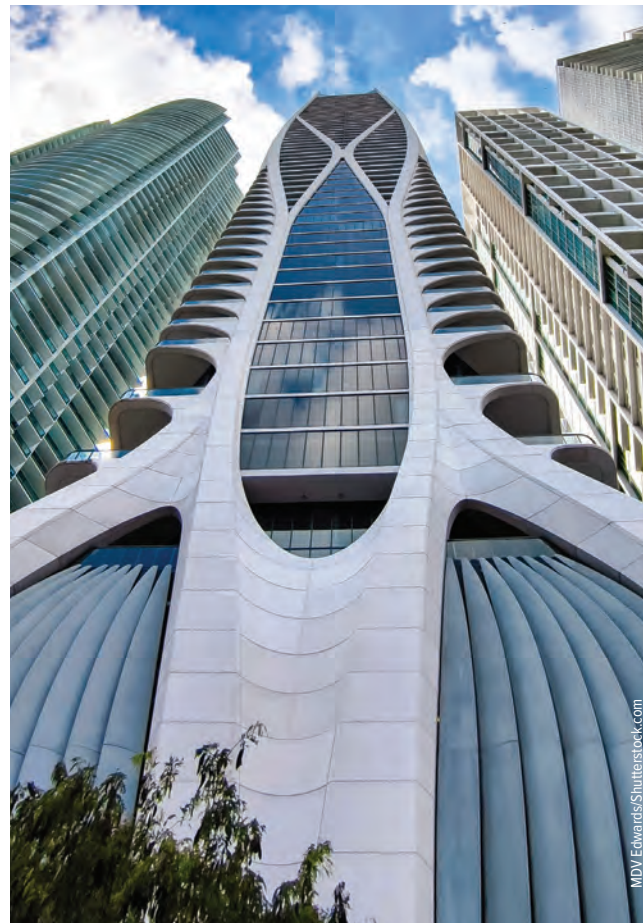
No longer confined to galleries, it is moving into streets, waterways, and landscapes, where context becomes part of the creation. These works are not designed to hang quietly in a frame. They are meant to be lived, to be encountered in the rhythm of daily life.

“
Art here does not wait to be looked at.
It insists on being experienced.
”

Wynwood is the clearest expression of this transformation. Once a district of warehouses, it has become one of the most recognizable canvases in the world. Each December during Miami Art Week, as Art Basel unfolds across the bay, Wynwood carries its own current. Murals rise on concrete facades, galleries spill into alleys, and entire streets transform into installations. Wynwood Walls serves as the anchor, but the neighborhood itself is the museum. Paint fades under sun, walls absorb layers of history, and tropical palms frame works that feel inseparable from their setting. Art here does not wait to be looked at. It insists on being experienced.

Houston tells yet another story. The late David Adickes, who passed in 2025, left an indelible mark on the city through monumental sculptures that defined its skyline and cultural identity. His “We ♥ Houston” signage became more than a landmark — it was a rite of passage, a photograph every visitor wants to take, an emblem of civic pride. Beyond Adickes, the city’s East Downtown murals create a constantly evolving gallery, with artists from around the world painting, layering, and refreshing walls that stretch across entire blocks. In downtown, murals climb stories-high on skyscrapers, each one carrying its own narrative, from social commentary to celebrations of heritage. Houston’s art is not hidden in corners. It is writ large across the city, a reminder that scale itself can be a form of storytelling.

Elsewhere, this philosophy continues to resonate. In Amsterdam, the annual Light Festival turns canals into corridors of projection and reflection, creating works that last only as long as the winter season. Water, architecture, and movement become part of the medium. In Maine, sculptors carve into historic quarries, revealing forms that feel discovered rather than imposed. Granite that has withstood centuries of storms becomes a stage for quiet transformation.



One Thousand Museum, the ultra-luxury 62-story residential skyscraper in Downtown Miami, designed by the late Pritzker Prize-winning architect Zaha Hadid.

Together, these sites remind us that art does not need to be owned to hold value. Its worth lies in immersion, in memory, in the way it surrounds rather than simply presents itself.

The gallery still matters, but its monopoly on meaning has ended. Some of the most powerful works today are not those we stand before, but those we step inside.



‘Lumen,’ by artist Daniel Popper. The 30-foot sculpture, towers as a permanent installation in the 2nd Ave entryway of Society Wynwood in Miami, Florida.

Aleksandr Dyskin/Shutterstock.com



aramco

FORMULA ONE™ TEAM



THE INTEGRATED BODY

Why The Smartest Exercise Happens Between Meetings

BY SELECT LIFE STAFF

Modern professionals are abandoning the idea that exercise must happen in a gym. Many still move more than the average person, often 10,000 to 15,000 steps daily paired with resistance work, but formal routines continue to collapse under crowded calendars

A GROWING MOVEMENT IS REDESIGNING THE DAY AROUND ARCHITECTURAL MOVEMENT:

EXERCISE TREATED AS A BUILT-IN ELEMENT OF ROUTINE
RATHER THAN A DESTINATION THAT REQUIRES EXTRA TIME.

This approach rejects the frantic compromises associated with office fitness. It is not about desperate calf raises in elevators or pretending that parking far away constitutes training. It is about design and a fundamental rethinking of how movement fits inside a life already optimized for productivity, relationships, and personal pursuits. For people who struggle with consistency in physical practice, the answer may not be more discipline. The answer may be smarter structure.

The Architecture of Daily Movement

The revelation is not that exercise can happen anywhere. The revelation is that the distinction between workout time and regular time may be costing the consistency that actually matters. While fitness culture sells transformation through intensity, the boutique class, the trainer session, the dedicated hour, research on longevity and metabolic health points toward frequent and varied movement integrated across the day.

Wellness consultants who work with executives describe the same pattern. Their clients are not interested in adding commitments. Their clients want to experience compounding returns on movement without creating another arena where optimization can fail. The recommendation is simple: stop thinking about exercise as an event. Start thinking about it as a design principle.

Considering Your Environment

Consider the standard office environment. Most knowledge workers spend it managing attention and time. What if the space could serve a third function?

Between calls, instead of scrolling or checking inboxes, many professionals default to brief strength protocols. Drop for 20 push-ups. Hold a plank while documents load. Take stairs every 90 minutes as pattern interrupts. These are not sad compromises. These are genuine strength rhythms. Studies show that even brief resistance exercises done consistently produce measurable gains. Frequency and progressive overload matter more than formal settings.

The familiar walking meeting has an overlooked cousin: the treadmill desk meeting. Professionals who walk at two mph during audio calls report sharper thinking than seated sessions provide. Movement increases cerebral blood flow. The cognitive effect is real.

The In-between Time

The minutes between places are usually written off as dead time. They do not have to be.

Airport terminals offer particularly useful intervals. Long concourses invite walking. Quiet gates allow mobility work,

hip flexor stretches, thoracic rotations, corrective sequences that matter for bodies that live on planes. Train platforms, parking garages, even the walk from car to building become intentional opportunities. These moments add up because the accumulation over weeks and months produces a body that remains fluid and capable. The goal is not heroic performance. The goal is operational capacity.

Leveraging Your Home

Living spaces are the most reliable training grounds because they eliminate commute and membership barriers.

Kitchen counters become excellent tools for push-up variations and L-sits. Stairs turn into conditioning ground. Two minutes while coffee brews can accommodate a plank or a set of squats. These are not substitutes for real training. For many people, they are the only kind that survives contact with an actual life.

One corporate attorney restructured her evenings around this principle. She mapped stations around her house and rotates through them while listening to podcasts. Living room for push-ups and couch dips. Kitchen for single-leg work holding the counter. Hallway for wall sits. It takes no willpower because she is already home.

The evening walk has also been rehabilitated into intention. Not an aimless stroll but a genuine 20 to 40 minute practice. Research ties this habit to improved insulin sensitivity, fat oxidation, and parasympathetic activation. You are not training hard. You are staying in motion.

Travel as the Real Test

Business travel is where most routines collapse. Smart design must travel with you.

A protocol that works in any hotel room, push-ups, squats, lunges, planks, glute bridges, covers essential patterns without equipment. Manipulate tempo, range of motion, and volume and these foundational movements remain effective at any level.

One private equity professional who spends 200 nights yearly in hotels keeps the practice to fifteen minutes. It is never glamorous. It is always done. That is the only metric that matters.

The Underlying Logic

Movement matters. Consistency beats intensity. The challenge for demanding lives is friction. Architectural movement removes the small taxes that keep practice from happening and lets fitness live quietly inside the day.

The industry sells grand transformation through intensity and suffering. Most people need the opposite. Better design. Less friction. A body integrated with real life.



Mastro's Ocean Club San Diego, CA

DINING ROOMS THAT MATTER

BY COURTNEY GOODSON

SOME ROOMS UNDERSTAND EXACTLY WHY THEY EXIST.

While dining trends rotate through spectacle and novelty, the restaurants that endure are built on a simpler idea. They know what kind of night they are meant to hold.

Conversation. Celebration. Negotiation. Reward.

The food matters, but the room decides everything. In a landscape where dinners double as decisions, choosing the right space becomes as important as choosing what to order.

Two recent openings make that distinction clear. Mastro's in San Diego and CATCH Scottsdale arrive at the same destination through different paths. Both deliver serious food. Both attract people who move with purpose. What separates them is the kind of moment they are built to serve.

Mastro's San Diego

Walk into Mastro's on a Thursday night and the tone is immediate. A piano plays standards. Steaks arrive on sizzling plates. Conversations layer across the room, confident and unhurried. Dark wood, white tablecloths, low lighting. A setting that has not changed because it does not need to. This is a room designed for focus.

San Diego exists between identities. Defense contracts and biotech wealth. Established La Jolla money alongside founders fresh off an IPO. Mastro's accommodates all of it without adjusting its posture. Service carries quiet authority. Preferences are remembered. Pacing is precise. Hosting here feels effortless because the restaurant holds the weight for you.

The bone-in filet sets the standard. Twenty-eight-day aged beef finished under a 1,500-degree broiler, topped with blue cheese crust that enhances rather than overwhelms. Confident cooking built on technique. Begin with sushi developed exclusively for Mastro's by Chef Angel Carbajal of Nick-San Cabo San Lucas. The A5 Wagyu Beef Roll and Clear Lobster Roll bridge steakhouse tradition with modern expectation. The Lobster Bisque remains rich enough to share, substantial enough to stand alone.

Sides like Lobster Mashed Potatoes and Wild Mushroom and Black Truffle Gnocchi carry real presence. Dessert arrives with ceremony. The butter cake, sparkler included, feels celebratory whether the evening has a reason or not. The wine list runs deep, particularly in Napa Cabernet and cult selections. Sommeliers guide with intention, helping hosts make confident choices that perform beyond the label.

Mastro's succeeds because it knows exactly what it is. When gravitas matters, the room delivers without announcement.

Mastro's Steakhouse San Diego, CA
mastrosrestaurants.com



The Terrace at Mastro's Ocean Club San Diego



Mastro's Smoking Seafood Tower



CATCH, Scottsdale, AZ

CATCH Scottsdale

Scottsdale tells a different story now. Tech founders, private equity principals, established wealth that values modern design alongside substance. CATCH understands this shift completely. The room is warm and contemporary. Emerald green accents, natural browns, auburn and terracotta tones, limestone, and wood lattice create a setting that feels current without excess.

This is a room built for momentum. The crowd spans industries and generations, unified by an appreciation for energy that feels intentional. This is where wins are celebrated, where teams gather, and where visibility matters.

The food holds its own. Fish is sourced directly from Tokyo's Toyosu Market. The Truffle Sashimi layers tuna, hamachi, chili ponzu, black truffle purée, and Kaluga caviar with precision. The Omakase Boat delivers both spectacle and seriousness. The Catch Roll earns its reputation. The Hellfire Roll balances heat and sweetness without gimmick. For steakhouse expectations, the Wagyu Porterhouse features Westholme beef from Australia. The Prime Ribeye proves the kitchen respects beef as much as fish. Tableside Wagyu Hot Rock service turns dinner into theater. Dishes like Miso Glazed Sea Bass and Herb Roasted Branzino confirm this is not a steakhouse borrowing seafood. It is a kitchen fluent across the menu. The bar mirrors the room. Cocktails arrive with flair, but execution leads.

CATCH Scottsdale Scottsdale, AZ catchrestaurants.com



Truffle Sashimi at CATCH

Choosing The Room That Works for You

Both Mastro's and CATCH thrive on energy and visibility without sacrificing substance. Both reward regulars. Both remember details. Both make hosting feel seamless than it should. The real luxury is knowing the room will carry the evening exactly as you need.

That is why they stay full. That is why they work. And that is why these are rooms that matter.



M
MANCERA
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The Corner Store Main Dining Banquette

NEW YORK'S HOTTEST CORNER

BY SELECT LIFE STAFF

ON ANY GIVEN NIGHT, THE LINE OUTSIDE 475 WEST BROADWAY STARTS FORMING WELL BEFORE THE DOORS OPEN.

They come in pairs and small groups, dressed with intention, phones half-drawn, hoping to work their way into a restaurant that has quietly become one of the most coveted tables in lower Manhattan. The Corner Store does take walk-ins on the basis of cancellations or no-shows. And that, of course, is part of the appeal.



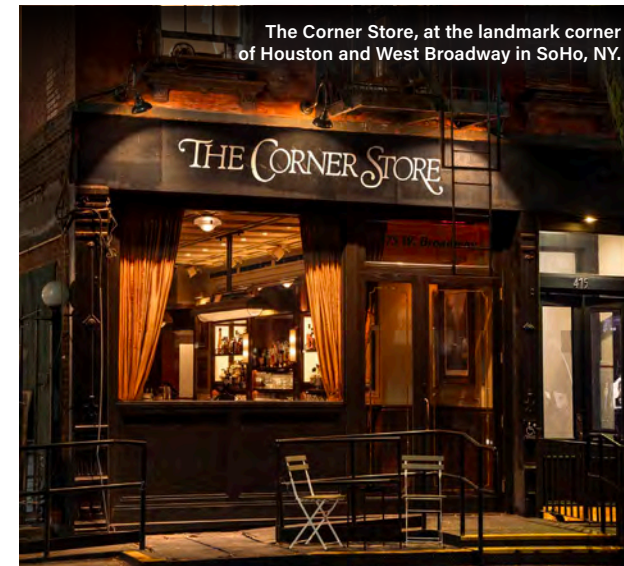
Martini Service

Opened in fall 2024 by Catch Hospitality Group's Eugene Remm in partnership with Tilman Fertitta, the restaurant occupies a prime SoHo corner at Houston and West Broadway, a location that practically dares you to walk past without looking in. It marks a notable shift for the trio, who built their reputation on high-voltage, velvet-rope dining. The Corner Store is after something different. It wants to feel like the old neighborhood spot you never had, the kind of place where the bartender knows your order and the booth in the back has your name on it. That none of this is accidental only makes it more interesting.

... a location that practically dares you to walk past without looking in.

Rockwell Group handled the design, and they understood the assignment. The 13-seat bar is the first thing you encounter, topped in green onyx with fluted wood panels and an antique mirror behind it, the whole thing looking like it could have been pouring drinks since the Ford administration. Sketches of Oli, a cartoonish olive character the restaurant has adopted as its mascot, are scattered throughout, a small, odd detail that keeps the room from taking itself too seriously. Past the bar, two dining rooms open up in succession: tufted leather banquettes, chevron wood floors, green velvet seating, vintage New York photography lining the walls. Skylights overhead are framed in high-gloss wood and draped with striped curtains, giving the main room a warmth that feels almost theatrical. Off the back, a 50-seat glass-enclosed patio filled with greenery and bistro tables opens up in warmer months, pulling the whole space toward something almost Parisian.

Chef Partner Michael Vignola's menu is built around the premise that comfort food, handled with care, doesn't need to apologize for itself. Five cheese pizza rolls arrive with a drizzle of hot honey and house-made ranch. A lobster roll is finished with caviar. The steak section anchors the menu with real weight: a Wagyu French Dip with house-baked bread and a tableside pour of au jus, and Steak Frites, which reimagines the greasy-spoon original with a prime NY strip and peppercorn au poivre. Fries come with a rotation of house sauces served in branded glass jars, the standout being the McOli Sauce, a vaguely secretive creation that people have already started asking too many questions about.



The Corner Store, at the landmark corner of Houston and West Broadway in SoHo, NY.



Samoa Sundae

The dessert menu refuses to let the mood drop. A Samoa Sundae comes with coconut flavored soft serve. The Apple Hand Pie, stuffed with honeycrisp and granny smith apples in a flaky shortbread crust, is served with a dixie cup of vanilla ice cream and spiced caramel. It is the kind of thing that makes you briefly, involuntarily, ten years old again.

Then there is the martini program, which may be the real reason people keep coming back. Tableside service is poured from custom glass bottles, each cocktail pre-diluted and chilled with a precision that borders on obsessive. The menu spans the expected (a clean, well-made dirty martini) to the genuinely curious (Sour Cream & Onion martini).

The Corner Store has, in a remarkably short window, inserted itself into the conversation about where New York is eating and having a night out right now. Whether it becomes a lasting neighborhood fixture or the blueprint for something much bigger is still an open question. But on a good night, seated at that green onyx bar with a cold martini and nowhere to be, the answer hardly matters.



MANCERA
PARIS

**CINQUE
TERRE**

ROOM & KEYS RUNWAYS

BY SELECT LIFE STAFF

THE BEST HOTELS DO NOT SELL LUXURY. THEY ORCHESTRATE IT.

At The Post Oak Hotel at Uptown Houston, access operates quietly. Nothing is announced. Nothing is overstated. The assumption is simple. If you are here, certain things are already possible. This is not a hotel that hands you a key card and a list of amenities. It offers you proximity. To people. To places. To moments that tend to unfold behind closed doors.

You feel it in the way arrivals are handled. In how requests are met before they are fully articulated. In the understanding that the purpose of your stay matters as much as the stay itself. At the center of that experience is Moussa, one of only 3,042 members of Les Clefs d'or in the world. His role is not a concierge in the traditional sense. It is translator. Architect. Fixer. Whatever version of Houston you need access to, he already knows how to deliver it. There is very little that registers as impossible here.

The result is a kind of living curation. Guests arrive for different reasons. Private celebrations. Discreet business. A desire to disappear. The experience adjusts accordingly. Transportation appears without friction. Introductions happen naturally. Dining, culture, and fashion are threaded together in ways that feel seamless rather than scheduled. This is where moments that never make headlines quietly take shape.

During the holidays, when musician and actor Drake casually gifted a close friend and well-known streamer a brand-new Rolls-Royce Ghost while streaming from The Post Oak, the moment felt less like spectacle and more like context. That level of generosity and movement did not disrupt the room. It blended into it.

River Oaks District sits just beyond hotel, not as a shopping destination, but as a natural extension of the stay itself. Guests move between the two without ever feeling like they have left the experience. Appointments are arranged. Tables are held. Doors open easily.

What matters is not the number of brands or restaurants, but the way they are accessed. Nothing feels transactional. Everything feels intentional.

The Post Oak understands that modern luxury is no longer about abundance. It is about precision. About knowing exactly where you need to be and removing every obstacle between you and that moment.

**Here, fashion is not retail.
Service is not a department.
And access is not advertised.
It is simply assumed.**

And once you have experienced that level of orchestration, it is difficult to imagine staying anywhere else.



The Post Oak Hotel at Uptown Houston, TX

“
Guests arrive for different reasons.
Private celebrations. Discreet business.
A desire to disappear.
The experience adjusts accordingly.
”



FERRAGAMO
FIRENZE





WHEN AI POURS THE PINT

BY SELECT LIFE STAFF

Across the country, breweries are quietly handing over parts of their recipe books to machines. Feed an algorithm decades of brewing notes, flavor trends, and consumer preferences, and suddenly it produces a recipe no human would have imagined.

In Denver, an AI-designed IPA made its debut this year, layering unexpected citrus and herbal notes that somehow sang in harmony. In Portland, brewers are using AI to predict exactly how much stout they'll need when the rains set in, keeping taps flowing without drowning in waste. Even global giants like AB InBev are letting machine learning help tighten consistency from Brazil to Belgium.

This doesn't mean the robots are running the breweries. The brewmaster still tastes, tweaks, and makes the call on what gets poured. Think of AI less as a threat and more as a very nerdy assistant (in the best way), the kind who remembers every recipe in history and still has a few strange but brilliant ideas.

The bigger story isn't about beer at all. It's about culture. Brewing has always been one of the most human crafts we share, including alchemy, artistry, and a little rebellion in a glass. If even beer is bending toward AI, what does that say about the future of creativity?

Maybe it means the machine isn't here to steal the joy, but to widen the palette. Maybe the next great craft beer won't come from an old recipe card but from a line of code. Either way, the round will still be shared ... and that, thankfully, will always be human.

“
The bigger story
isn't about beer at all.
It's about culture
”



LIFE MEASURED IN MOMENTS

HOW MINDFULNESS IS BEING BUILT INTO THE WAY WE LIVE

BY SELECT LIFE STAFF



“
Because being present is not only a practice.
It is how we return to ourselves.
”

Presence is a word we hear often, but few of us experience it fully. In a world engineered for distraction, the ability to focus, to slow down, to simply be where you are, has become both a challenge and a quiet form of power. While mindfulness was once seen as an inner practice, it is now shaping the way we build, buy, and move through the world.

Mindfulness has moved from mindset to material. Interior designers are creating spaces that encourage reflection instead of reaction. The shift can be seen in architecture that embraces light and air, in hospitality environments where scent and sound are used to reset the senses, and in daily rituals—from skincare to coffee—that turn repetition into rhythm. These choices are not about aesthetics alone. They are about how the world around us influences the world within us.

Science now supports what intuition has long known: the sensory world shapes our emotional one. Natural light keeps our bodies in rhythm. Texture and temperature influence mood. Sound and scent calm the nervous system. The body, always alert to its environment, listens long before the mind does. When spaces are designed with that awareness, mindfulness becomes less a task and more a natural state.

Psychologist and neuroscientist David Creswell has spent his career studying what makes people resilient under stress. His research shows that mindfulness is not just mental but physiological, capable of changing how the brain and body respond to pressure. In his work, simple practices such as self-affirmation or rewarding activities have been shown to regulate the body’s stress systems and improve focus. It’s proof that presence is not indulgence. It’s how we steady ourselves in a world that never stops moving.

This is where design and intention meet. A quiet morning space with warm light can focus the mind more than a dozen productivity hacks. A familiar scent or a handwritten note can ground us in a way that no app can replicate. The things we touch, see, and hear are no longer background—they are partners in our presence.

Brands have caught on. Hotels now design experiences around sensory grounding, using lighting, sound, and scent to guide guests toward calm. Wellness companies create objects that exist purely to slow time: a linen robe, a handmade cup, a candle that burns just slowly enough to make you notice the passing of it. What was once a niche practice has become a collective desire—to feel connected to our own lives again.

Presence, in the end, is not about stillness or escape. It is about awareness. It is the act of being awake to your own experience in a world that profits from your distraction.

Because being present is not only a practice. It is how we return to ourselves.

DESIGNING MINDFULNESS INTO THE DAY

Small rituals that bring you back to presence

BEGIN WITH LIGHT
Morning light helps regulate the body’s rhythm. Step outside or open the blinds early—light tells the body it’s time to arrive.

SCENT AS A SIGNAL
Use a consistent scent to cue calm. The mind will begin to associate it with pause.

TEXTURE AS GROUNDING
Choose tactile objects that invite awareness: linen, stone, ceramic.

WRITE BY HAND
Journaling slows thought and restores clarity.

CLOSE THE DAY WITH INTENTION
End the day with a ritual that marks completion.





The Oak Room Lobby in The Post Oak Hotel at Uptown Houston, TX

INSIDE THE NEW PRIVATE CIRCLE

HOW DISCRETION, DESIGN, AND COMMUNITY
ARE RESHAPING EXCLUSIVITY

BY SELECT LIFE STAFF



A view of the theater during the La Roche-Posay x Law Roach Campaign Launch Event at Soho House on September 08, 2025 in New York City.

“ The modern appeal of private membership lives in this balance. Private, but not isolating. Intimate, yet culturally connected. ”

Exclusivity is being redefined. Not as a barrier, but as a filter. The most compelling private clubs today are no longer about being seen. They are about being understood. These spaces are designed to gather the right people, quietly, intentionally, and without performance. They value discretion over display, conversation over spectacle, and alignment over access.

Inside The Oak Room, exclusivity begins with restraint. Photography is forbidden. Membership is extended by invitation only. The room reveals itself slowly. Art by Robert Motherwell

anchors the walls. Baccarat crystal softens the light. The atmosphere encourages presence rather than interruption.

This is not a space built for attention. It is a space built for trust. What distinguishes The Oak Room is not simply its privacy, but the ecosystem that surrounds it. Membership extends beyond the walls, connected seamlessly to the larger world of The Post Oak and its relationship with River Oaks District. Private dinners, bespoke brand collaborations, and one-of-a-kind cultural moments are woven naturally into the experience. Nothing feels programmed. Everything feels considered.

Here, luxury is expressed through access without exposure. Members move freely between intimate gatherings, curated events, and the broader cultural landscape without ever feeling like they have left the circle. The value lies not in what is offered, but in how it is delivered.

Other membership models exist, of course. Global networks like Soho House have long emphasized creative community and shared experience across cities. However, The Oak Room operates differently. It is not about scale or replication, but about specificity. It is about knowing exactly who the room is for, and protecting that clarity.

The modern appeal of private membership lives in this balance. Private, but not isolating. Intimate, yet culturally connected. The atmosphere matters more than the guest list. The experience matters more than the optics.

At its best, refinement now lives in discretion. It lives in conversation that stays within the room. It exists in environments where presence feels intentional and privacy is respected without explanation.

In an age where visibility is constant, the rarest luxury remains the same. A place where you belong, and where nothing needs to be proven.

“ The value lies not in what is offered, but in how it is delivered. ”



A view of the dinner setting at Robina Benson SoHo x Claudia Afshar presents Visionaries in Design at Giorgetti on September 18, 2025 in New York City.



WHERE FIRE DOES THE TALKING

BY SELECT LIFE STAFF

OR'ESH

Catch Hospitality Group's newest SoHo opening runs on maple, oak, and a chef who learned fire before anything else.

© Or'esh



IT took almost a year for chef Nadav Greenberg to get approval to cook over live coal in Manhattan. A year. That's how rare real fire cooking is in this city and honestly, how badly Or'esh needed to exist.

Greenberg is Israeli, half-Moroccan, half-Romanian, came up under Eyal Shani at Shmone where he helped pull a Michelin star. Catch Hospitality Group gave him his own room on West Broadway in SoHo and he filled it with smoke. Everything runs through a custom charcoal grill burning maple and oak. The fat renders down, hits the coals, and the smoke comes right back up into whatever's cooking. You can't fake that. Spanish octopus gets this incredible char without losing any tenderness. Jerusalem bagels come with za'atar, sesame, house babganoush, and dips that genuinely taste like the Mediterranean. The halloumi wrapped in phyllo is supposed to be a bar snack but it belongs on the menu. And the Wagyu strip, sixteen ounces of Australian beef cut into squares with this quiet smokiness underneath, might be the best steak I've had all year.

Rockwell Group kept the room smart. Red and brown tones, arched mirrors, round chandeliers, booths and alcoves that feel intimate without being tight. Enough Middle Eastern nods to set the mood, not so many that it becomes a bit. Or'esh means light and fire in Hebrew. Both show up. Both earn their place.

© Or'esh



CLASSIC NEVER GOES OUT OF STYLE

BY SELECT LIFE STAFF

There's a feeling you get when you walk into a real casino. Not a resort that happens to have slot machines, but a place where the gaming floor is the heart of everything.

Golden Nugget has been delivering that feeling since 1946, starting with a single property in downtown Las Vegas and growing into eight destinations that span coastlines, mountains, and rivers. Maybe you want the raw, unapologetic energy of downtown Las Vegas where the original property still thrives. Or perhaps it's Louisiana's waterfront luxury that calls—championship golf, DraftKings Sportsbook, and genuine Southern hospitality just across the Texas border. There's the boardwalk glamour of Atlantic City where the casino meets the ocean, or Biloxi's Gulf Coast elegance, or Laughlin's desert escape without the crowds, or Cripple Creek's mountain altitude, or Lake Tahoe's alpine sophistication, or Danville's historic Illinois

charm. Eight destinations. Eight different reasons to leave home. What they share is a refusal to compromise on what made Golden Nugget legendary in the first place: serious gaming, genuine hospitality, and spaces designed for people who know the difference between a casino and everything else trying to be one.

“
Classic doesn't mean old.
It means timeless.
And timeless never
stops getting better.
”



GOLDEN MOMENTS START HERE

What makes a stay memorable isn't always what's new. It's what feels timeless.

Across every Golden Nugget property, that sense of place endures. Championship golf courses unfold under southern skies. Restaurants turn meals into rituals. Pool decks shimmer against waterfront views.

Select resorts bring the thrill of DraftKings Sportsbook to the heart of the experience.

Each property has its own story — never cookie-cutter, always unmistakably Golden Nugget.

The 24K Select Club rewards players for their loyalty. Earn Tier Credits, Slot Points, Cash Back, and Comp Dollars as you play slots, video poker, and table games. Enjoy exclusive offers, invitations to special events, and priority service, with benefits increasing across four Tiers. Membership is free and open to guests 21 and older. Sign up at any Golden Nugget 24K Select Club Booth with a valid ID and start earning rewards with every play.

EIGHT SIGNATURES

LAS VEGAS | Downtown

LAKE CHARLES | Louisiana

ATLANTIC CITY | New Jersey

BILOXI | Mississippi

LAUGHLIN | Nevada

CRIPPLE CREEK | Colorado

LAKE TAHOE | Nevada/California

DANVILLE | Illinois



ENERGY & ACTION

For those who come to play

LAS VEGAS | Downtown

Where Fremont Street still owns the night

The original Golden Nugget sits in the heart of downtown Las Vegas, where the energy of Fremont Street meets the kind of nightlife that reminds you why Vegas became Vegas in the first place. Rush Lounge brings upscale cocktails and game-day atmosphere to the casino floor, transforming from stylish lounge to the ultimate viewing spot depending on what the night calls for. When you're ready to take it up a level, Troy Liquor Bar holds the title of best nightclub on the Fremont Street Experience, with a second-level balcony overlooking the action below, VIP bottle service, and club music that doesn't quit. This is where vintage Vegas energy meets modern indulgence, and it's been doing it right since 1946.

LAKE CHARLES | Louisiana

Your Louisiana without the drive to New Orleans

Just across the Texas border, Lake Charles delivers everything you didn't know you needed in one waterfront destination. The Country Club at Golden Nugget earned the #1 course in Louisiana title from Golfweek in 2021, offering 7,000 yards

of championship golf surrounded by native marsh and bayou scenery. DraftKings Sportsbook spans over 12,000 square feet with more than 3,200 square feet of LED screens, making it Louisiana's largest sportsbook and the premier spot to watch every game from every angle. Add in pickleball courts steps from the H2O Pool, Chart House with sunset views over the water, and genuine Southern hospitality, and you've got Louisiana's smartest escape.

ATLANTIC CITY | New Jersey

Casino meets marina on the Jersey shore

Golden Nugget Atlantic City sits on the Senator Frank S. Farley State Marina in Absecon Bay, where 630 floating slips welcome boaters who know the difference between a resort and a resort that gets it. The H2O Pool overlooks the marina, giving you that rare combination of poolside luxury and waterfront views without ever leaving property. This is where the casino meets the coast, where you can dock your boat and walk straight into world-class gaming, and where the marina lifestyle becomes part of the experience rather than just a backdrop.

ELEVATION & ESCAPE

For those who come to breathe

BILOXI | Mississippi

Southern elegance on the Gulf Coast

Golden Nugget Biloxi brings Southern grace to the Mississippi Sound, where the casino sits right on the water and the pace slows down just enough to remind you why the Gulf Coast has always been about more than just the destination. The H2O Pool is widely considered the best in Biloxi, offering waterfront views that let you forget you're only steps from the gaming floor. Morton's The Steakhouse delivers Chicago's legendary cuts with Gulf Coast charm, serving everything from center-cut filet mignon to jumbo lump crab cakes in an atmosphere that understands fine dining doesn't have to feel formal. This is where you come when Southern elegance and casino excitement meet on equal terms.

LAUGHLIN | Nevada

Desert beauty without the Vegas crowds

Set along the Colorado River, Golden Nugget Laughlin offers something increasingly rare: desert tranquility paired with serious casino action. The river views are stunning, the atmosphere is relaxed, and the luxury comes without the Vegas price tag or the Vegas crowds. This is where you go when you want the Southwest's natural beauty as your backdrop and a casino that doesn't try to distract you from it.

CRIPPLE CREEK | Colorado

The highest casino in the world

At 9,593 feet above sea level in the Rocky Mountains, Golden Nugget Cripple Creek holds a title no one else can claim: the highest casino in the world. The mountain

views are picturesque, the air is thin, and the casino delivers Vegas-style gaming in Colorado's historic gold country. With over 500 slot machines, 11 table games, and heated parking for when the high altitude brings snow, this is where mountain majesty meets modern gaming in a way that feels both elevated and grounded.

LAKE TAHOE | Nevada/California

Alpine luxury with lake views

Golden Nugget Lake Tahoe recently unveiled completely renovated guest rooms in Sunset Tower, where floor-to-ceiling windows frame mesmerizing views of one of the world's most legendary Alpine lakes. Rush Lounge sits in the heart of the casino, offering live music every Friday and Saturday alongside video poker and craft cocktails. The Patio at Saltgrass gives you heated outdoor seating with mountain views and the sunset as your backdrop, proving that great steak tastes even better at altitude. This is Lake Tahoe luxury refined over decades, now elevated to match the scenery.

DANVILLE | Illinois

Fun, food, and fortune in Danville

Golden Nugget Danville brings a polished gaming experience to the heart of Illinois. The casino floor offers a lively mix of slot machines and table games, balanced by an approachable, relaxed atmosphere. Dining options like Front Row Bar & Grill and Saltgrass Steakhouse provide familiar favorites, from casual fare to classic steaks, creating a well-rounded destination where entertainment, comfort, and chance intersect.



Bill's Sportsbook inside Golden Nugget Lake Tahoe, with 1,200 sq. ft. high-definition video walls



The numbers tell part of the story. Sports betting is now legal in 38 states. The market topped \$119 billion in handle last year. But statistics miss what matters: betting has fundamentally altered how we experience athletic competition. It's turned passive watching into active strategizing, transforming every possession into a narrative thread we've invested in literally.

I've talked to plenty of people who dismiss this as gambling addiction dressed up in algorithms. They're not entirely wrong. The apps are designed to keep you engaged, the same way social media is. But they're also missing something important: for many people, betting hasn't corrupted their love of sports—it's deepened it.

It's even elevated the sportsbook experience. Bill's Sportsbook inside Golden Nugget Lake Tahoe understands how sports fans want to watch multiple games at once in comfort, while periodically placing bets as the action unfolds.

A friend who bets regularly told me he now knows the backup point guard rotation for teams he'd never heard of five years ago. He watches games he'd never have cared about because he's got action on a player prop. Has it made him a better fan? That's subjective. But it's made him a more informed one.

The ethical questions are real and worth wrestling with. But so is this: sports have always been about manufactured tension. We invest emotionally in the outcome of events that don't directly affect our lives. Betting simply makes that investment literal. It doesn't create the impulse—it reveals it.

What I find most interesting is how betting has reframed loyalty. You're no longer just a Rockets fan or a Cowboys fan. You're a strategist, a reader of momentum, someone who understands that the line isn't about who wins—it's about the margin between expectation and reality.

The game within the game has always existed. Now we just have a way to play it.

“ We invest emotionally in the outcome of events that don't directly affect our lives. Betting simply makes that investment literal. ”

THE GAME

WITHIN THE GAME

How Sports Betting Changed Everything

BY COURTNEY GOODSON

I remember the exact moment sports changed for me. Well I've had a few of these moments, but the one that sticks out is Game 6, NBA Western Conference Finals, 2022.

I had a modest bet on the underdog—nothing reckless, just enough to feel something. With thirty seconds left, they hit a three-pointer to tie it. The arena exploded. But what I remember most clearly is looking around the bar and realizing that half the people there were watching different games. They were watching their parlays, their props, their player performances. Same screen, different stories. That's what betting has done to sports. It hasn't replaced fandom—it's made it more complicated.. Made it personal in ways that rooting for laundry never could.

Bill's Sportsbook inside Golden Nugget Lake Tahoe, featuring a full-service betting counter along with 24/7 self-service kiosks





BEYOND THE HARDWOOD

BY SELECT LIFE STAFF

How the Houston Rockets Are Building Community Legacy

“ We are committed to the Fertitta Family’s vision of leveraging the power of this basketball franchise to create a lasting, positive impact for the underserved in our community. ”

For the Houston Rockets, championship mentality extends well beyond the court.

It shows up in renovated neighborhood basketball courts where kids find safe places to play. In reading and learning spaces that open doors long before a college campus comes into view. In disaster relief efforts that mobilize when Houston needs help most. And in scholarships that change the trajectory of students who might otherwise be overlooked.

Community investment is not an initiative for the Rockets. It is infrastructure.

Through the Clutch City Foundation, the organization works closely with city leaders, educators, and local partners to address needs identified by the community itself. The focus is long-term impact rather than visibility. Courts are upgraded with intention. Learning centers are placed where access matters most. When crises strike, the response is immediate and coordinated.

The approach reflects a larger philosophy inside the organization. The Rockets do not position themselves as visitors doing charitable work. They operate as stakeholders in the city’s future.

That commitment becomes especially visible during the annual Rockets Gala, where philanthropy, culture, and community converge. The evening’s signature “Sneakers & Sequins” aesthetic blends Houston style with purpose, drawing supporters together around a single goal: funding the Foundation’s work across the city.

What begins as a high-profile event quickly reveals its deeper role. Glamour gives way to generosity. The room shifts from celebration to collective responsibility. Fundraising records are broken not through spectacle alone, but through a shared belief in what the organization is building.

Behind the scenes, the Rockets carefully design the experience to reflect the values they champion year-round. Players and Legends are woven naturally into the night. Stories from scholarship recipients and community partners anchor the programming. Friendly competition turns into meaningful impact through spirited bidding and spontaneous moments no script could predict.

The Gala also serves as a platform for something larger. The individual philanthropic efforts of Rockets players are elevated and unified, demonstrating how personal missions align with the organization’s broader commitment. Separate initiatives become a single ecosystem of impact, amplified through one collective voice.

Throughout the year, that ecosystem continues its work quietly and consistently. Disaster relief efforts respond with urgency. Youth programs create safe spaces and new opportunities. Educational resources flow to students who need support. The success of the Rockets’ community work is measured not just in dollars raised, but in lives changed and neighborhoods strengthened.

The organization’s long-term vision, shaped by the Fertitta Family, is rooted in the belief that a sports franchise carries both privilege and responsibility. Winning matters. But so does showing up. So does investing in people. So does understanding that legacy is built over time, often far from the spotlight.

When people think of the Houston Rockets, they may picture buzzer-beaters and banners. But those who look closer see something more enduring. A team woven into the fabric of its city. An organization that wears Houston as proudly as it wears its jersey.

The spirit of a champion, it turns out, is not confined to the hardwood. It lives in classrooms, community centers, moments of crisis, and moments of hope. And it is built every day, one commitment at a time.



Paige Bueckers
Dallas Wings

Tari Eason
Houston Rockets

Angel Reese
Chicago Sky

THE TUNNEL

BY SELECT LIFE STAFF

IT USED TO BE THAT THE GAME STARTED AT TIPOFF. NOW, IT BEGINS LONG BEFORE.

Cameras crowd the concrete hallways leading to the locker room, and millions scroll through social media to see what players are wearing before they even touch the court. The tunnel has become fashion’s most unexpected runway, a place where sport and style meet in real time.

What was once a private stretch of linoleum and fluorescent light has evolved into one of the most influential spaces in culture. The rise of the “tunnel fit” didn’t happen overnight. It reflects how athletes have become storytellers, using clothing as a language of confidence, individuality, and purpose.

In the NBA, players like Russell Westbrook, Shai Gilgeous-Alexander, and LeBron James transformed the tunnel into a visual prelude to the game—each outfit communicating something about mindset and identity. In the WNBA, the movement has taken on its own momentum. Three-time champion and two-time Finals MVP A’ja Wilson blends streetwear edge with high-fashion intention, her looks often balancing athletic strength with a sense of play. Paige Bueckers brings the quiet cool of Gen Z style to the spotlight, while Angel Reese channels unapologetic glamour that feels both fearless and fresh.

What unites them isn’t just what they wear, but how they wear it. The tunnel isn’t about approval; it’s about authorship. Each arrival is a statement

of presence, a reminder that in today’s culture, athletes don’t just influence—they define.

Designers and brands have followed closely. Louis Vuitton, Thom Browne, and Balenciaga now share space in the same digital feeds as pregame highlights. Emerging labels see the tunnel as their fastest route to visibility, collaborating with players who embody more than athleticism—they embody aspiration.

More than a spectacle, the tunnel reflects how influence itself has changed. Athletes are no longer just competitors; they are curators of taste, architects of identity, and ambassadors of modern storytelling. Their impact stretches far beyond the court, shaping fashion weeks, campaigns, and even the language of style itself.

In the few seconds between the team bus and the locker room, something larger than sport unfolds. The tunnel is no longer just a passage—it’s a platform. And in a culture that prizes authenticity and presence, every step counts.

How basketball’s brightest stars turned the walk to the locker room into fashion’s most-watched runway.



Josh Okogie
Houston Rockets



Alperen Sengun
Houston Rockets

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© 2025 NBA Entertainment. Photo by Logan Riley/NBAE/Getty Images.



THE DESIGN OF WELL-BEING

BY SELECT LIFE STAFF

When you hear the phrase “well-being,” what comes to mind?
Yoga and breathwork? The gym and clean eating? Matcha and eyepatches?

Most of us imagine personal practices: meditation, movement, healthy food, and self-care routines. But what we often overlook is the invisible infrastructure that holds all of these practices: the spaces they happen in. The way that our homes, workplaces, marketplaces, and gathering spaces are designed has not only profound impacts on our well-being, but also dictates our entire experience.

Every space, whether consciously or unconsciously, communicates something to our bodies. Look around wherever

you are right now. Notice the colors that surround you, the textures of the surfaces, the amount of natural light filtering in. Pay attention to how the furniture is arranged: how it invites or restricts movement. Take note of the objects in the room: how purposeful or random they feel.

Our nervous system is always scanning our environment—it was designed to pick up on cues of safety or danger before the conscious mind even fully perceives the space. It takes in more than what we can consciously perceive: the lighting, the sounds,

“
At The Post Oak Hotel,
wellness design is a lived experience.
”

the proximity of others, the openness of the space. Environments that feel harsh, cluttered, or sterile can activate a low-level stress response: tightening our breath, heightening our vigilance, and quietly wearing us down. Environments that are warm, textured, and rhythmic can do the opposite: they soothe, ground, and help our bodies return to balance.

The body is in constant conversation with the space around it. The angles of a ceiling, the spacing between furniture, and even the materials beneath our feet are all sending messages to our system. Design has a language of its own, and our bodies understand it even when our minds pay no attention. Design, from a wellness perspective, goes deeper than decoration, and becomes broader than aesthetics; it becomes about communication. Every element transmits information that your body is processing, contributing to a sensory dialogue that determines how at ease, alert, or open you feel.

Ancient philosophies like feng shui have long recognized that our physical environments mirror and shape our internal states. The flow of energy in a room influences the flow of energy within our bodies. Modern design psychology and nervous system science are catching up to what these traditions have always known: that there is deep and meaningful alignment between our surroundings and our senses.

Feng shui speaks to the art of intentional placement by understanding how objects, elements, and direction influence our energetic flow; and you don’t have to be an expert to feel its truth. We intuitively know when a room feels off, when the lighting is harsh, or when a layout blocks connection. We also know in our bodies when a space feels safe, welcoming, and trusting—there are always subtle but powerful signals that our internal systems are reading.



The Post Oak Spa Quiet Lounge transition room
at The Post Oak Hotel, Uptown Houston

“
Design has a language of its own,
and our bodies understand it
even when our minds pay no attention.
”

The key factor to well-being is deliberate choices. A person who prioritizes their wellness through fitness is deliberate about their workouts; a person who focuses on healthy eating is deliberate when grocery shopping. When it comes to design, prioritizing wellness means being deliberate about how the elements of a space are going to impact the people who move through it. Therefore, designing for wellness also means designing for function. Every space serves a different purpose; for example, your living room might be designed to nurture connection and entertainment, while your office is meant to support focus and productivity. Even then, the design depends on the nature of

the work—an artist’s studio should look and feel entirely different from an accountant’s workspace. Intentional wellness design considers who the space is for, how it will be used, and how to shape it in a way that optimizes both functionality and well-being.

At The Post Oak Hotel, wellness design is a lived experience. Daisy, who leads the spa, describes wellness architecture as “creating an environment that is relaxing, healing, soothing, happy, and safe.” She emphasizes the importance of spacious layouts, natural light, and views of gardens and water features to evoke a sense of serenity. “Neutral tones, wood finishes,



The Post Oak Spa Couples Treatment Room
at The Post Oak Hotel, Uptown Houston, TX



The Men's Sauna at The Post Oak Spa
at The Post Oak Hotel, Uptown Houston, TX

and stone floors help capture the feeling of nature,” she explains. Every design choice is intentional: from uncluttered spaces that reduce anxiety and confusion, to the use of scent, sound, and touch to guide guests into deeper states of calm. “Our five senses play a big part when in a spa,” Daisy notes. “Dim lighting helps guests unwind, soothing music calms the mind, and tea offerings promote inner peace and immunity. Even the texture of materials contributes to stress relief and sleep.” For Daisy, wellness design is about crafting a sensory journey—one that gently leads the body toward restoration.

When we understand design from the lens of wellness, it becomes a form of environmental literacy. It moves beyond aesthetics into both psychology and physiology—the sciences of how our environment speaks to our body and mind’s intelligence. This is the emerging field of nervous system design, or neuro-architecture: an approach that treats spaces as active participants in human regulation. When spaces are designed for regulation, they make collaboration easier, conversation softer, and rest more accessible. They invite us to breathe differently. They support us in achieving what we entered a space to do.

“
When we understand design
from the lens of wellness, it becomes
a form of environmental literacy.
”



The Post Oak Spa Women's Wet Room
at The Post Oak Hotel, Uptown Houston, TX

This is the foundation of designing for wellness: creating spaces that understand the human body as part of the design process. When spaces are properly designed, wellness happens naturally. The room itself does some of the work by reducing friction, lowering stress, and supporting the body's innate ability to regulate. The space becomes a silent collaborator in our well-being.

And when we design with this awareness, we remind ourselves that wellness is much more than a luxury to be consumed; it's a state of being that can be nurtured by the very spaces we choose to create.

As the way we live and work changes, more of our design will be wellness focused. It's going to be about designing for

real life; for how we actually move through and experience the world. What we'll see from those at the leading edge of wellness design over the next decade will shift our understanding and redefine our perception of both design and wellness. The spaces that are being created will be life changing—literally. They will be infused with proven natural sciences that will impact our nervous systems, our cellular health, and our overall well-being in ways that will seem like sci-fi until we experience it for ourselves.

The architecture of our well-being is all around us, and the more we lean into it, the more design will transform from aesthetics to somatics. When we recognize the impact that design has, wellness transforms into something deeper than an individual practice; it becomes an environmental pursuit.

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“
The goal, he explains, is to make food that stirs something deeper than hunger—something joyful, nostalgic, and human.
”



TASTE MEMORY

BY SELECT LIFE STAFF

How emotion and memory are shaping the future of fine dining

For some chefs, inspiration begins with a technique. For others, it starts with a story. At La Griglia, Executive Chef Brandon Soverall builds from both. His cooking is rooted in feeling ... moments that shaped his sense of flavor long before he ever stepped into a professional kitchen.

Soverall grew up in Trinidad, surrounded by the rhythm of family kitchens and the aroma of toasted spices. “In Trinidad we eat a lot of curry,” he says. “Those spices are the backbone of our cooking, and to this day I still use many of them to give my dishes nuance or flair.” His flavors carry memory. Every blend of heat and sweetness, every hint of acid, feels like a conversation between past and present.

For Soverall, memory doesn’t just guide his cooking. It anchors it. On his menu, the Tiger Prawn Dumplings trace back to the Chinese heritage within his Caribbean upbringing. “During the holidays, all of my cousins would gather at my grandmother’s house, and she’d keep us busy for hours making and folding dumplings while the parents were out shopping,” he recalls. “That ritual stayed with me.” Years later, he adapted the same technique into a refined appetizer that now represents both his heritage and his craft.

Not every dish begins with heritage. Some are sparked by emotion. One of Soverall’s most memorable creations came from a dinner out with his wife. “We had a beef carpaccio at

an Italian restaurant that was so simple yet so complex in flavor,” he says. “We talked about it for the entire meal, and I wanted to create something that made my guests feel that same connection.” His version of the carpaccio is layered with flavor yet restrained in presentation, an example of how emotion can translate into elegance.

Balancing sentiment and innovation is where Soverall’s creativity thrives. “When I want to recreate an emotion, I start from a place that feels familiar,” he says. “I once made a beef tartare dish that looked like a mini ice cream cone. People smiled before they even tasted it.” The goal, he explains, is to make food that stirs something deeper than hunger—something joyful, nostalgic, and human.

He believes the true memory of a meal rarely lives on the plate. “Because we eat every day, the food itself can fade,” he says. “It’s the setting and the people you share it with that become the core memory.” A good dish, then, is more than flavor. It’s a story told through taste—an emotion captured in something as fleeting as a bite.

At La Griglia, Soverall turns nostalgia into craft. Each dish is a reflection of who he is, where he’s from, and what he wants guests to feel when they dine. It’s proof that the future of fine dining isn’t only about innovation. It’s about emotion, memory, and the timeless art of making people remember why they love to eat.

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Cheers to the next fifty.



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IN GOOD SPIRITS

BY SELECT LIFE STAFF

For centuries, Mexico's prized agave plant has been distilled into spirits of celebration. But in recent years, tequila has evolved from party staple to the centerpiece of a more refined ritual. No longer hidden behind salt and lime, it now holds space on the same shelf as the finest cognac or whiskey. Celebrities may have helped bring attention to the category, but the real story is in the craft itself — in the distillers who return to heritage methods to create spirits that speak of place, patience, and purpose.

Among those leading this evolution is LALO, a brand built on purity and legacy. Founded by Eduardo "Lalo" González, grandson of Don Julio, the label carries a family tradition that has shaped the tequila world for generations. At LALO, there is no excess, no shortcuts, and no need for adornment. Only three ingredients: mature Blue Weber agave, Champagne yeast, and pure water. What results is tequila that reflects the soul of Jalisco — bright, balanced, and deeply human.

"Tequila used to be thought of as a drink for vacations or frozen margaritas," González says. "Now people are starting to see it as something to savor." The shift is less about price and more about purpose. Drinkers want spirits made with integrity, using simple ingredients and methods that honor their roots.

Craftsmanship at LALO begins long before the bottle. Each agave is harvested at peak ripeness to preserve its natural sweetness. The piñas are slow-cooked, the juice is fermented with Champagne yeast, and distillation is guided entirely by intention. The process is both technical and emotional — a dialogue between generations of jimadores and distillers who have passed down their knowledge like an heirloom.

What separates LALO is not innovation for the sake of novelty, but precision guided by respect. There are no additives, no aging in French oak to mimic luxury. "For me," González explains, "tequila has always been a sipping spirit, especially blanco. When you strip it down to its essentials, you find incredible depth and clarity." By elevating the blanco itself, LALO invites people to rediscover what tequila can be in its purest form.



James Pinter/Shutterstock.com

Behind every bottle is a story of family. González carries forward the lessons of his father and grandfather, both visionaries in their time, who taught him that authenticity isn't about nostalgia. It's about presence — about caring deeply for the land and the people who make the work possible. In his hands, tradition and innovation meet with quiet confidence.

Looking ahead, he sees tequila's future defined not by celebrity or packaging, but by honesty. Younger generations want to know where their spirits come from. They crave transparency and craftsmanship they can trust. "People are looking for what feels real," he says. "Our job is to give them that."

Tequila, in the world of LALO, isn't something to mask or mix. It's something to understand. Sip by sip, it brings us closer to the roots that made it — proof that refinement doesn't come from complexity, but from clarity.



“Looking ahead, he sees tequila's future defined not by celebrity or packaging, but by honesty.”





COOL

THE CURRENCY OF

How taste became a new form of capital.

BY SELECT LIFE STAFF

There was a time when we knew what was cool. Who was cool. There was rhythm to it, a clear cycle. Something or someone would define an era, and the rest of us would fall in step until the next wave stumbled in to replace it. Cool had a pulse you could almost predict. Now, it's scattered. Everything lives on its own timeline. A trend from 2006 might feel new again tomorrow. A forgotten designer from the archives can suddenly become the reference everyone is chasing. People, ideas, and aesthetics resurface when the world decides it is ready to feel them again. Cool isn't moving forward anymore. It's looping.

We used to look to magazines, brands, and tastemakers to tell us what mattered. Now, it's whoever makes something feel right in the moment. The authority of cool has shifted from curation to connection. It's not about who says it's cool, but about who relates to it deeply enough to make others feel the same.

Taste has become its own form of capital. Every post, playlist, dinner, and collaboration is a quiet transaction. Not in money, but in perception. The right association can open doors faster than a check ever could. Cool has become a currency, traded through alignment and timing.

The people shaping it don't have to say much. They just exist in a way that makes the rest of us recalibrate. Their choices feel intentional, even when they're casual. They make nostalgia feel new again. They remind us that cool isn't about invention; it's about recognition. Seeing something from the past or present and saying, yes, that still moves me.

Cool used to be linear. Now it's multidimensional. It doesn't follow a calendar, it follows a feeling. And in the world of luxury, that feeling has become the ultimate status symbol. Money can buy a brand, but not discernment. The real value lies in taste, timing, and the ability to make something familiar feel rare again.

THE



SYDNEY EVAN Mosaic Collection

Embrace timeless elegance and good fortune with Sydney Evan's 14k yellow gold and diamond mosaic horseshoe charm and ring. Featuring a refined 5/8" horseshoe design adorned with sparkling diamonds, both pieces offer versatile style and sophistication. The charm comes with a 16" chain and 2" extender for a customizable fit, while the delicate gold ring adds a touch of luxe to any look—perfect for layering or wearing solo.



CARTIER Santos Men Sunglasses | Silver & Gold

The Cartier Santos Men Silver & Gold Sunglasses offer a modern take on the iconic Santos design. Crafted from sleek, thin metal, they feature a bold navigator shape with a full-rim frame and a refined bi-layer front. A perfect blend of timeless elegance and contemporary craftsmanship.

ZADIG & VOLTAIRE Baby Jane Suede Bag Cognac

This Baby Jane bag in rich Cognac suede leather features elegant Western quilted detailing. It comes with an adjustable, detachable leather strap and a flap secured by a magnetic closure. Inside, an applied pocket adds organization, while the signature embossed wings enhance its refined design. Perfectly versatile, it can be worn by hand, on the shoulder, or as a crossbody.



TSHINOLA Zip Travel Kit Pouch | Brown

Travel smarter. Constructed from quality natural grain leather, our Travel Kit has been designed to fit all your essentials—and do it in style. Features a durable zip closure, a water-resistant, wipeable lining, two interior pockets, one card pocket, and reinforced carrying handle.



STEPHEN WILSON STUDIO | Louis Vuitton Howdy | 26"x12"

Unleash your inner luxury and sophistication with the exclusive Louis Vuitton HOWDY. Each piece is crafted with intricate embroidery, using tonal thread to create a stunning background. The iconic Howdy embroidered, with each stitch and motif thoughtfully placed to personalize the fabric. And to complete the masterpiece, embroidered butterflies are added. Elevate your style with this exquisite piece.

LUCCHESI | Cosimo Garment Duffle | Chocolate

The Cosimo Lucchese Garment Duffle, named in honor of our second-generation bootmaker, exemplifies exquisite craftsmanship and timeless design. Crafted from premium Italian veg-tanned leather, this duffle bag will produce an aged-patina with consistent use. The interior is thoughtfully designed with integrated hangers, ensuring that garments stay organized and wrinkle-free. Handmade in Italy.



MANCERA | French Riviera | 120ml

French Riviera is an invitation to «farniente», when the heart settles and time stands still.

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Heart Notes

Sea Sprays & Iodine Notes, Tiare & Mimosa Flowers, Vetiver Roots, Pine Notes.

Base Notes

Sea Salt, Ambergris, White Musk

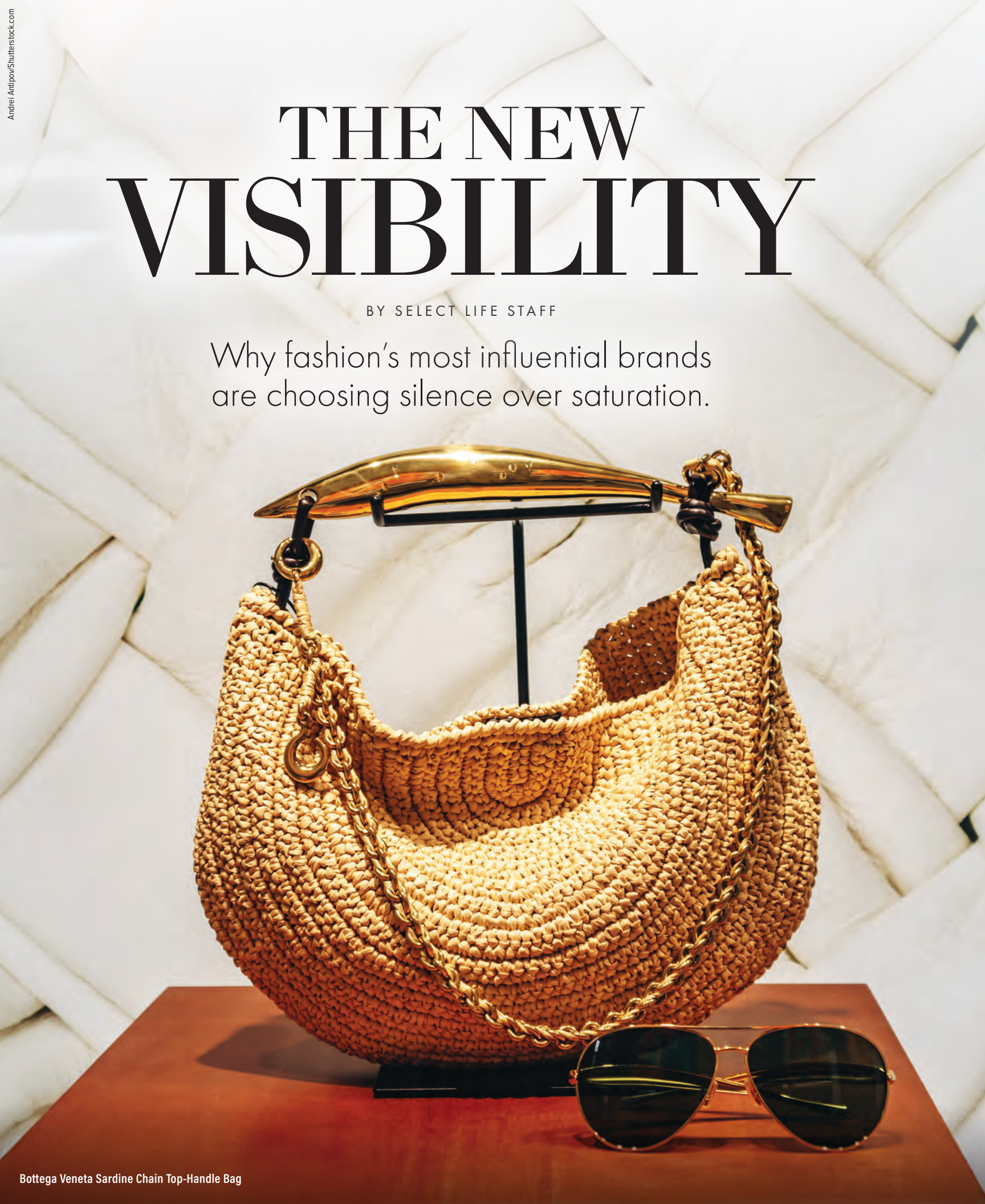


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WISH LIST



Bottega Veneta Sardine Chain Top-Handle Bag

THE NEW VISIBILITY

BY SELECT LIFE STAFF

Why fashion’s most influential brands are choosing silence over saturation.

There was a time when visibility was everything. To be seen was to be relevant. Fashion brands flooded social media, chasing likes, reach, and cultural currency. Exclusivity became exposure. Rarity became routine. All it took was a screen. But something changed. The more we saw, the less it meant. In a world of infinite content, attention lost its value. Presence became diluted ... meaning, harder to find.

Today, the most compelling brands are not the ones shouting. They are the ones choosing their moments. They are not louder. They are more precise. They appear less often, but when they do, it matters. Bottega Veneta did not disappear from social media. It stepped away with intention. That absence became a statement. A collection turned into an event. A sighting became a signal. Hermès has always understood this. The Row does too.

They do not need to explain themselves. They do not chase the algorithm. They operate on a different frequency—one that values clarity over noise. This is not about secrecy. It is about strategy. In a culture obsessed with constant output, restraint feels radical. What is harder to access becomes more desirable. What is left unsaid becomes more intriguing.

Influence today is not about being everywhere. It is about being intentional. Brands are not rejecting attention. They are redesigning it. Every image, every message, every moment is curated with care. And that care creates something no algorithm can replicate: magnetism. In a world that never stops talking, the smartest brands know when to pause. And in that pause, they become unforgettable.

“ In a culture obsessed with constant output, restraint feels radical. What is harder to access becomes more desirable. What is left unsaid becomes more intriguing. ”



A colorful Hermès silk scarf and signature orange box

Edroy/Shutterstock.com



BUILT TO BE HEARD

BY SELECT LIFE STAFF

We are used to talking about how spaces look, but rarely about how they sound. Yet sounds shape our experience as profoundly as light or texture.

WE are used to talking about how spaces look, but rarely about how they sound.

Yet sound shapes our experience as profoundly as light or texture. A room can sharpen voices into clarity or blur them into fatigue. Music can vibrate through your chest like a second heartbeat or collapse into background noise. The difference is design. Increasingly, sound is being treated as a luxury material in its own right.

Concert halls have known this for centuries. In Copenhagen, the DR Koncerthuset was designed to behave like a tuned instrument, every surface calculated to carry sound with intention. In Paris, the Philharmonie uses sweeping curves to wrap listeners in music, making it feel physical, as if sound had mass and dimension. These buildings remind us that architecture is never neutral. It performs.

Now hospitality is catching on. High end restaurants hire sound designers as carefully as chefs. The right balance of hum and hush can create intimacy as reliably as a candlelit table. Hotels are engineering soundscapes that do more than soothe. Low frequency pulses embedded into a lobby can subtly lower the heart rate before a guest even checks in. Sound is no longer an afterthought. It is part of the experience.

And then there is Las Vegas. Rising from the desert just off the Strip, the MSG Sphere has become a global icon for sound as spectacle. At 366 feet high and 516 feet wide at its broadest point, it is the largest spherical building in the world, spanning 875,000 square feet. Inside, the scale is immense but controlled. Seating for 17,600 people curves across roughly two thirds of the interior, with the stage occupying the remainder. In standing configuration, the venue can hold up to 20,000 people.

What makes the Sphere extraordinary is not just its size, but its precision. Every seat is connected by high speed internet. Ten thousand of them are equipped with haptic technology that allows sound to be felt as much as heard. Wind and scent effects turn audio into something immersive and bodily. Music does not simply travel through the room. It moves through you.

The building itself reinforces this sense of intentional design. Nine levels rise from a basement VIP club to upper tiers that include twenty three private suites across the third and fifth floors. Even imperfections are accounted for.

“
Artists describe performing with the venue, not in it.

”
Approximately 800 lower level seats have partially obstructed views of the wraparound screen due to the overhang above, a reminder that this is a structure with real constraints, not a digital illusion. And yet artists describe performing with the building, not in it, responding to the way sound behaves, rebounds, and surrounds. The Sphere is a reminder that the future of entertainment is not just visual. It is visceral. It is acoustic. It is emotional.

Sound is finally being recognized as architecture. It is no longer background. It is the atmosphere, the intimacy, the memory that follows us out the door. In the world of luxury, where experience matters as much as aesthetics, this is why sound has become impossible to ignore.

LINE OF LEGACY

BY SELECT LIFE STAFF

Lotus of The Woodlands brings the soul of British performance to Texas.

Just north of Houston, The Woodlands feels like a pause between city and escape. Tree-lined roads wind through glass and stone, and the pace shifts just enough for detail to matter again. It's an environment that fits Lotus—a brand that has always valued feel over flash, precision over excess.

Lotus of The Woodlands carries that philosophy into its newest destination showroom and service center.

There, performance isn't a showpiece. It's a conversation between engineering and emotion, rooted in more than seventy years of innovation.

The brand's history and future come together in two moments: the Emira Clark Edition, a tribute to one of racing's most gifted drivers, and the 2026 Emira lineup, which marks a new standard for what it means to drive a Lotus today.





The legendary Jim Clark, 1965



The Clark Edition Emira, limited edition special



2026 Lotus Emira Turbo SE interior



2026 Lotus Emira Turbo SE

A TRIBUTE TO A LEGEND

The Emira Clark Edition honors Jim Clark, whose 1965 season remains one of the defining feats in racing history. In that single year, he won both the Formula 1 World Championship and the Indianapolis 500—a double victory no one has repeated since.

Lotus has recreated that spirit through a limited run of just sixty cars, each finished in Clark Racing Green with a yellow pinstripe drawn from the Lotus Type 38 he drove to victory at Indy. Inside, the cabin is detailed with red and black Alcantara, a hand-finished wooden gear knob, and accents inspired by Clark’s Scottish tartan. Every surface feels considered. Every stitch recalls a driver whose precision and restraint continue to define what excellence looks like behind the wheel.

EVOLVING THE EMIRA

If the Clark Edition celebrates the past, the 2026 Emira V6 SE and Emira Turbo carry the brand forward. Both models are built by hand at Lotus’s Hethel facility, where design and performance still orbit around one question: how does it feel to drive?

The V6 SE refines the supercharged 400-horsepower engine with sharper response and tighter gear changes. The Turbo introduces a twin-scroll four-cylinder engine developed with AMG, offering agility with a lighter touch. Subtle engineering changes—improved cooling, recalibrated suspension, and a reworked transmission—make the Emira feel more composed, more connected, and unmistakably Lotus.

A DESTINATION IN MOTION

At Lotus of The Woodlands, that same level of craft extends beyond the cars. The new service center and showroom are designed for people who value the drive itself—the weight of a steering wheel, the line of a turn, the calm that comes when performance meets control.

The Woodlands provides the right setting for that mindset. The roads curve naturally, the noise fades, and there’s room to notice what a car is capable of when it isn’t competing for attention. It’s not about spectacle. It’s about feel.

HERITAGE CONTINUED

Lotus has built its legacy on simplicity, precision, and connection. The Emira Clark Edition reminds us where that legacy began. The 2026 Emira lineup shows us where it’s headed.

Together, they represent what makes Lotus different: a commitment to the experience of driving that has never needed reinvention, only refinement.

“It’s not about spectacle. It’s about feel.”



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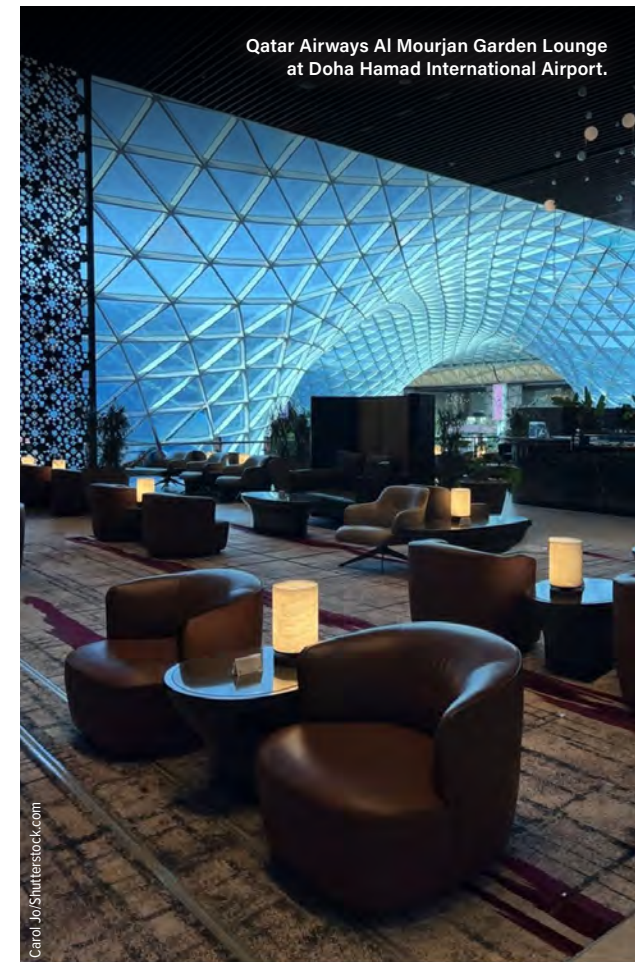
BETWEEN

Redefining what it means to arrive before you depart

FLIGHTS

BY SELECT LIFE STAFF

Airports used to be the least glamorous part of travel. Now they have become part of the experience itself. Around the world, terminals are evolving into destinations of their own, designed for comfort, connection, and calm rather than chaos.



Carol Jo/Shutterstock.com

IN Dubai, the Emirates First Class Lounge at Terminal 3 feels more like a private club than a waiting area. Guests move through spaces lined with marble and soft leather, where spa treatments, fine dining, and a cigar lounge invite them to slow down. In Doha, Hamad International Airport goes further. The Louis Vuitton Lounge and Dior Spa blur the line between travel and lifestyle, showing that modern luxury is no longer about where you are flying, but how you wait.

In Los Angeles, PS Terminal has turned exclusivity into an art form. Travelers arrive through a private entrance, bypass security, and board directly from a secluded suite. It is not just convenience; it is a redefinition of time itself. Even major airlines are taking notice. Lounges like United Polaris and Delta One now resemble boutique hotels, offering curated menus, private showers, and interiors that elevate transit into an experience worth savoring.

Brands are recognizing what travelers already know: the journey matters. Chanel, Cartier, and Hermès have transformed travel retail into an extension of their world, offering limited-edition pieces and store exclusives that can be found only on the move. The result is a seamless blend of travel, hospitality, and commerce, each one amplifying the other.

What is happening in airports today is more than a shift in design. It is a shift in mindset. Travel has become a ritual again, beginning long before takeoff. In the quiet hum between destinations, the journey itself has become the destination.



Louis Vuitton store located in the Terminal 1 of Changi airport in Singapore

VTT Studio/Shutterstock.com



WHY EVERYTHING FEELS LIKE A MEETING

And why the best experiences are designed to break that spell

BY SELECT LIFE STAFF

Somewhere along the way, adopted an agenda. Conversations come with objectives. Social plans arrive with logistics. Even leisure now feels structured, scheduled, and optimized. There is an unspoken expectation to show up prepared, responsive, and efficient, no matter the setting.

Everything feels like a meeting because, in many ways, it has become one.

“

No one rushes the moment along.
You sit. You talk.
You stay longer than planned.

”

Technology made communication seamless, and with that ease came a subtle shift in behavior. When access became constant, expectations followed. Time slots replaced open-ended moments. Presence became performance. Every interaction began to carry purpose, deliverables, and follow-ups.

Efficiency promised more freedom. Instead, it created more to manage.

Tasks that once took hours now take minutes, which means more tasks fit into a day. Messages multiply. Calendars fill. The margin that efficiency was meant to create disappears as quickly as it arrives. Speed becomes the default setting.

For a while, that model worked. Productivity surged. Being busy became shorthand for being valuable. Urgency stopped being situational and started being cultural. Lately, that equation has begun to break down.

Across dining rooms, stadiums, theaters, travel itineraries, and social gatherings, people are quietly resisting the idea that everything must happen immediately. Not opting out. Not disengaging. Simply reclaiming moments that don't need to be optimized.

What's being rejected isn't ambition. It's artificial urgency.

When Leisure Lost Its Looseness

Historically, hospitality existed as a counterbalance to structure. Restaurants, hotels, sporting arenas, and gathering places were designed to dissolve hierarchy and expectation.

You arrived, and responsibility softened. A great meal stretched because it wanted to. A game unfolded at its own pace. A trip allowed for detours.

Today, many experiences still offer beauty and access, but fewer offer release.

When every moment has a reservation window, a start time, and an implied outcome, even pleasure begins to feel managed. The brain never fully shifts gears. You're still tracking time. Still checking messages. Still anticipating what's next.

That's why so many people describe feeling exhausted after socializing, traveling, or attending events that were meant to energize them. They never stopped "meeting."

The Places That Still Work

Interestingly, the experiences people remember most fondly tend to share one trait: they interrupt the meeting rhythm entirely.

The best restaurants are rarely the loudest or the most photographed. They're the ones where time stretches naturally, without explanation. Where pacing feels human. Where conversation settles instead of accelerates. At places like Morton's Steakhouse, dinners still unfold the way they're meant to. Courses arrive without urgency. Tables are held, not turned. No one rushes the moment along. You sit. You talk. You stay longer than planned.

That unspoken permission to linger has become increasingly rare, and increasingly valuable.



Morton's The Steakhouse, Nashville, TN

Hospitality works the same way when it's done well. Some properties still understand that arrival should feel like release, not orientation. At Montage Laguna Beach, there's no sense of being processed. You arrive, settle in, and the world quiets almost immediately. Days don't announce themselves. Evenings don't demand plans. The pace resets without instruction.

Sports offer another kind of escape. Once the game begins, the outside world recedes. Attention narrows. The crowd moves together. For a few hours, there are no notifications, no deliverables, no next steps. Just the shared rhythm of the moment.

Travel works when it loosens its grip. When itineraries breathe. When mornings begin without urgency and evenings end without obligation. The trips people remember most aren't the most optimized. They're the ones that allowed room for detours.

Even entertainment and gaming succeed most when they absorb the participant fully. A well-designed game, a live performance, a film that holds your attention all the way through. These experiences demand focus, but in a way that feels restorative rather than draining.

What these moments share is simple: they remove the meeting structure from the equation.

Why Does This Matter?

The feeling that everything is a meeting isn't just a social annoyance. It's reshaping how people choose where to spend their time and energy.

People are gravitating toward environments that don't rush them, don't demand constant engagement, and don't require explanation or output. This is why slower dining is resurging. Why live sports and in-person entertainment still matter. Why travel that allows for spontaneity feels luxurious. Why hospitality that prioritizes flow over formality resonates more deeply.

Selectivity has become a form of self-respect. Not every invitation is accepted. Not every message is answered immediately. Energy, not availability, has become the deciding factor.

This isn't disengagement. It's discernment.

Reclaiming the Point of Gathering

Hospitality, at its best, has always been about release. From roles. From expectations. From the constant negotiation of time and attention.

The most successful experiences today understand this intuitively. They aren't adding more features or faster service. They're restoring what was lost.



They allow moments to unfold. They respect silence. They let people arrive without an agenda.

In a world that increasingly feels like one long meeting, these spaces offer something quietly radical.

They let life feel like life again. And perhaps that's why they matter more than ever.

“

Not opting out. Not disengaging. Simply reclaiming moments that don't need to be optimized.

”

A.L.C.



VERSACE

THE FINE PRINT

BY SELECT LIFE STAFF

Inside the World of Independent Watchmaking



My friend's grandfather kept his watch in a wooden box lined with green felt. Every morning, he would take it out, wind it thirty-two turns, then fasten it to his wrist before starting the day.

As a child, my friend assumed this was simply habit. It was not until he inherited the watch that he understood the reason behind it. Thirty-two turns was the exact amount of winding the watch required to stay accurate throughout the day. Fewer turns meant the watch would slow down. More meant unnecessary strain on the tiny parts inside. The number was not symbolic. It was practical, precise, and learned over time.

That is where the fascination begins.

Mechanical watches are small machines powered entirely by human care. Unlike modern devices that run automatically, they rely on stored energy created by winding a spring inside the case. Every interaction matters. How often you wind it. How far you turn the crown. How gently you treat it. These watches respond not to speed or efficiency, but to consistency.

A colleague of mine once visited a small workshop in Geneva, where a watchmaker named Laurent showed him the inside of a watch he had been building for most of the year. Hundreds of parts worked together, many so small they could rest on a fingertip. Laurent picked up a thin metal support that helped regulate the watch's steady rhythm and explained that he had spent hours smoothing its edges by hand.

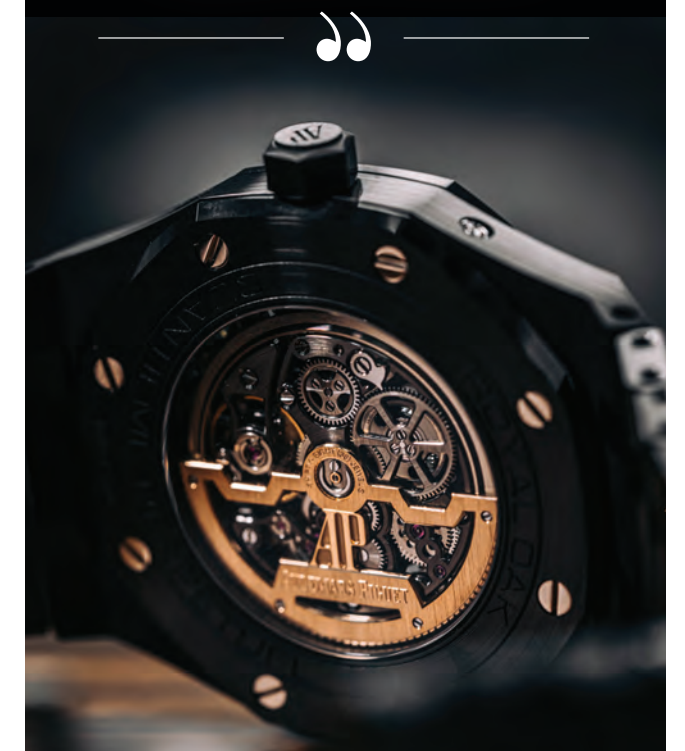
No one would ever see that work once the watch was closed. But Laurent would know it was there. And that knowledge was the point.

This is the quiet philosophy behind fine watchmaking. The most important effort is often hidden. Not because it is unimportant, but because it is foundational. The careful finishing inside the case ensures the watch runs smoothly, lasts longer, and ages gracefully. These are not decorative details. They are decisions made for durability, balance, and pride in the craft.

Collectors understand this instinctively. They are drawn not to perfection, but to intention. When I once asked a collector why he spent a remarkable amount of money on a watch that was technically less accurate than a phone, he smiled and said it was because someone took the time to make it thoughtfully, not quickly.

That same mindset appears wherever true luxury exists. In Texas, at 29 North inside The Post Oak Hotel at Uptown Houston, the connection is clear. Like fine watchmaking, this level of

“
In a culture
that favors speed
and convenience,
the watch offers
a quieter lesson.



retail is not about excess or spectacle. It is about restraint. About knowing when to add and when to leave something alone. About making choices that may go unnoticed individually, but unmistakable when experienced as a whole.

The difference is subtle, but it is felt.

My friend's grandfather's watch still runs. He winds it every morning, thirty-two turns, always, aware now of the care built into something designed to outlast its owner. In a culture that favors speed and convenience, the watch offers a quieter lesson. Meaning comes from attention. Beauty comes from intention. And the things made to last are rarely rushed.

OBJECTS OF DESIRE



BY COURTNEY GOODSON

I've spent the better part of the last decade around people who collect things. Not hoarders—collectors. There's a difference, and it matters.

The distinction lies in intention. A collection, properly understood, is a form of autobiography written in objects. Each piece represents a decision, a moment of recognition, a small act of faith in something beyond the transactional.

Walk through the showroom at Post Oak Motor Cars in Houston, Texas and you'll understand immediately. These aren't vehicles waiting to depreciate in someone's driveway. They are expressions of a particular worldview—one that believes in permanence, in craft, in the idea that some things are meant to improve with age rather than fade into obsolescence.

I met a collector there last month, a surgeon from Memorial who had just acquired a 1967 Porsche 911S from out of state and was not looking for a new toy to add to the driveway.

He didn't buy it as an investment, though it certainly is one. He bought it because his father had owned one briefly in the seventies, had sold it to pay for medical school, and had never stopped talking about it. "I'm not replacing his car," he told me. "I'm continuing a conversation."

That's what collecting has become for a certain kind of person—not accumulation, but curation of meaning. In a world that treats everything as disposable content, there's something almost political about insisting that certain objects deserve our sustained attention.

The modern luxury market has caught on, of course. But the real collectors were never waiting for permission. They were already in the room, quietly studying the grain of the wood, the weight of the door, the way light hits hand-finished metal at dusk.

What they're collecting isn't status. It's stillness. In an age of infinite scroll, they've chosen the long view.

“That's what collecting has become for a certain kind of person—not accumulation, but curation of meaning.”



Showroom at Post Oak Motor Cars, Houston, TX





Aleks Shuter/Shutterstock.com

THE FRAGMENTATION AND FUTURE OF FILM

BY COURTNEY GOODSON

When was the last time you went to a movie theater? Not for a special occasion or a Marvel premiere, but just because it was Tuesday and you wanted to see something. Count the visits this year if you can. Three? Four? Compare that to a decade ago. It's tempting to be nostalgic about this, to romanticize the era when cinema meant getting dressed, driving somewhere, sitting in the dark with strangers. But maybe nostalgia should not be the only way of looking at this. What's happening is more interesting than rotting—it's evolution, and you might not be as indifferent to it as you think you are.

Streaming didn't kill movies. It just forced us to confront what movies actually are. Are they theatrical experiences? Serialized narratives? Two-hour artistic statements? Visual essays? The answer, increasingly, is that "film" has become a medium rather than a format, and that shift changes everything.

You've probably watched something recently that felt more cinematic than most theatrical releases. Maybe it was six hours, structured like a novel, shot with the visual language of Tarkovsky but paced for people who grew up on YouTube. It dropped on a Tuesday with almost no marketing. Someone texted you about it at midnight. By the weekend, everyone was talking about it. That kind of word-of-mouth doesn't happen with theatrical releases anymore—not even for the guaranteed blockbusters.

What we're experiencing isn't fragmentation—it's pluralism. Your parents still go to the theater because they like the ritual of it. Your friends only watch things on their phones. You've got that show you only watch on the big screen and the one you save for the treadmill. We're all watching, just differently.

Theatrical releases still have magic for certain stories. You saw something in IMAX recently and understood immediately that some experiences can't be replicated at home, no matter how good your setup is. But the small screen has enabled forms of storytelling that theaters could never accommodate. Long-form character studies that need eight hours to breathe. Experimental narratives that would never justify a theatrical marketing budget. Niche stories that can find their audience without needing to gross \$200 million globally.

The economics are brutal and fascinating. Streaming pays differently, values differently, measures success differently. A movie that "flops" in theaters might thrive for years in a streaming library, becoming someone's comfort watch or

a cult favorite discovered at 2 AM. A theatrical hit might disappear from cultural consciousness three weeks after release. The metrics have fundamentally changed, but nobody's quite sure what they're measuring anymore.

What hasn't changed is this: you still want stories. You want to be transported, challenged, moved, scared, made to think. The screen size is negotiable. The emotional impact isn't.

Think about the youngest people in your life—the ones who've never known a world where they couldn't summon any movie instantly. They're not less cinematic than you were at their age. They're differently cinematic. They'll watch the same thing fourteen times in a row, then beg to see something in a real theater because they want the "big screen feeling." They're omnivorous in ways previous generations never were, completely unbothered by the supposed crisis of cinema.

The future of film isn't either/or. It's adaptive. Some directors still make films that demand the theatrical experience. Others build worlds across multiple episodes, understanding that some stories need room to sprawl. Both are valid. Both are cinema.

“

What hasn't
changed is this:
You still want stories.
”

What matters isn't where you watch—it's whether you're watching with intention. You still have those nights where you turn off your phone and actually pay attention. You still text through entire series with friends, creating a running commentary that becomes part of the experience. Both feel like engagement.

Because in the end, every screen is just a window. What matters is what you see through it, and whether you're really looking.



RETURN TO WILD

Why Texas Wilderness Became the Ultimate Luxury

BY SELECT LIFE STAFF

“... a reminder of what you are without the noise.”

Aspirational imagery is changing. What once meant infinity pools and lobby bars now looks like wide-open spaces where nobody can find you. It's not rejection of comfort—it's recognition that real luxury might be silence. Distance. The kind of escape that can't be interrupted by a notification.

Texas offers this in abundance. From the Chisos Mountains to the Guadalupe River, from Padre Island to the Palo Duro Canyon, the state contains ecosystems most people outside Texas don't realize exist. And increasingly, people with means are choosing these places over Aspen, over the Amalfi Coast, over anywhere with a scene to be seen in.

You meet people out here with surprising stories. The hedge fund manager in Terlingua who turned down his usual ski week for a restored ranch house with no Wi-Fi. “I needed to remember what boredom felt like,” he tells you over coffee that's better than it has any right to be. “Turns out, it feels like freedom.”

This isn't some romanticized back-to-nature fantasy. Most of these retreats still have excellent coffee and actual beds. Some have pools, even. But they've stripped away the performative aspects of luxury—the status signaling, the see-and-be-seen dynamics—and replaced them with something harder to quantify: presence.

You watch sunrise from a limestone outcropping in Hill Country and understand what's happening. When every moment of urban life is monetized, optimized, and captured for content, there's radical luxury in doing nothing predictable. In being somewhere without documenting it. In experiences that can't be converted into social capital.

The irony isn't lost on anyone—writing about this turns the ineffable into content. But maybe that's necessary. You need permission to value stillness. You need someone to say: it's okay to spend money on nothing but time and space.

Texas wilderness isn't delicate. It's scrub and heat and rocks that'll shred your boots if you're not careful. But it's honest in a way that much of modern life isn't. Out there, pretense falls away. You're not your job title or your follower count or the car you drove to get there. You're just someone standing under more sky than you remember existed.

That might be the most expensive thing you can buy: a reminder of what you are without the noise.

IN PRAISE OF RESTRAINT

Why wine's future lies not in excess, but in intention

BY SELECT LIFE STAFF

Wine is no longer a numbers game. For years, abundance defined how people drank. More bottles on the table. Bigger pours. Longer wine lists. Wine culture followed the same pattern, where abundance was often equated with sophistication. Well, that equation is subtly changing.

Across dining rooms, cellars, and private gatherings, people are drinking less wine overall. But what they are choosing has become far more considered. Fewer glasses. Better bottles. A renewed focus on quality, origin, and intention rather than volume. This shift isn't about abstinence. It's about discernment.

Rising prices have played a role, but economics alone don't explain the change. When consumption slowed, attention sharpened. Instead of defaulting to familiar labels or automatic pairings, drinkers began asking different questions. Who made this? Where did it come from? Why does it matter? Wine, once again, is being treated as something worth choosing carefully ... or maybe the awareness of this already established practice is just resurfacing.

That mindset has reshaped how wine appears at the table. By-the-glass programs have become more ambitious, offering access to bottles that once lived only on reserve lists. Smaller pours and flexible formats allow diners to splurge thoughtfully, making a single glass feel intentional rather than indulgent. The experience feels richer, not restrained.

A great bottle no longer needs to anchor an entire evening. In many cases, one exceptional selection replaces several forgettable ones. The memory becomes sharper. The moment feels more deliberate. This return to intention has also renewed interest in classic regions.

As drinkers seek wines with history and context, familiar European appellations are being rediscovered not as formal trophies, but as living traditions. Bordeaux, Piedmont, Rioja, Champagne, and Chianti are finding new relevance, offering balance between heritage and accessibility. There is comfort in wines that know who they are.

At the same time, lighter expressions are gaining ground. Fresh, aromatic whites and lower-alcohol styles align naturally with the desire to drink more thoughtfully. Crisp Sauvignon Blancs, Albariño, Assyrtiko, Vermentino, Riesling, and similar wines refresh rather than overwhelm. They fit into longer meals and slower evenings without demanding attention. Moderation has become part of the pleasure.

That philosophy extends to the growing presence of low- and no-alcohol wines. Once dismissed as novelties, these bottles are entering a more serious conversation as producers invest

in texture, aroma, and balance. For many drinkers, alternating between traditional wine and lower-alcohol options isn't a statement. It's simply how an evening unfolds. Wine is no longer expected to do all the work.

What connects these shifts is a broader cultural recalibration. People are moving away from excess in favor of meaning. From accumulation to experience. From volume to value. Drinking less, in this context, doesn't signal loss. It signals focus. When wine is chosen with care, it becomes part of the memory rather than the noise. A bottle opened for the right reason. A glass that complements conversation instead of competing with it. A sense that what's in the glass reflects where you are and how you want the moment to feel. Wine, at its best, has always been about place, people, and time.

The difference now is that we're paying attention again.

“In many cases, one exceptional selection replaces several forgettable ones.”





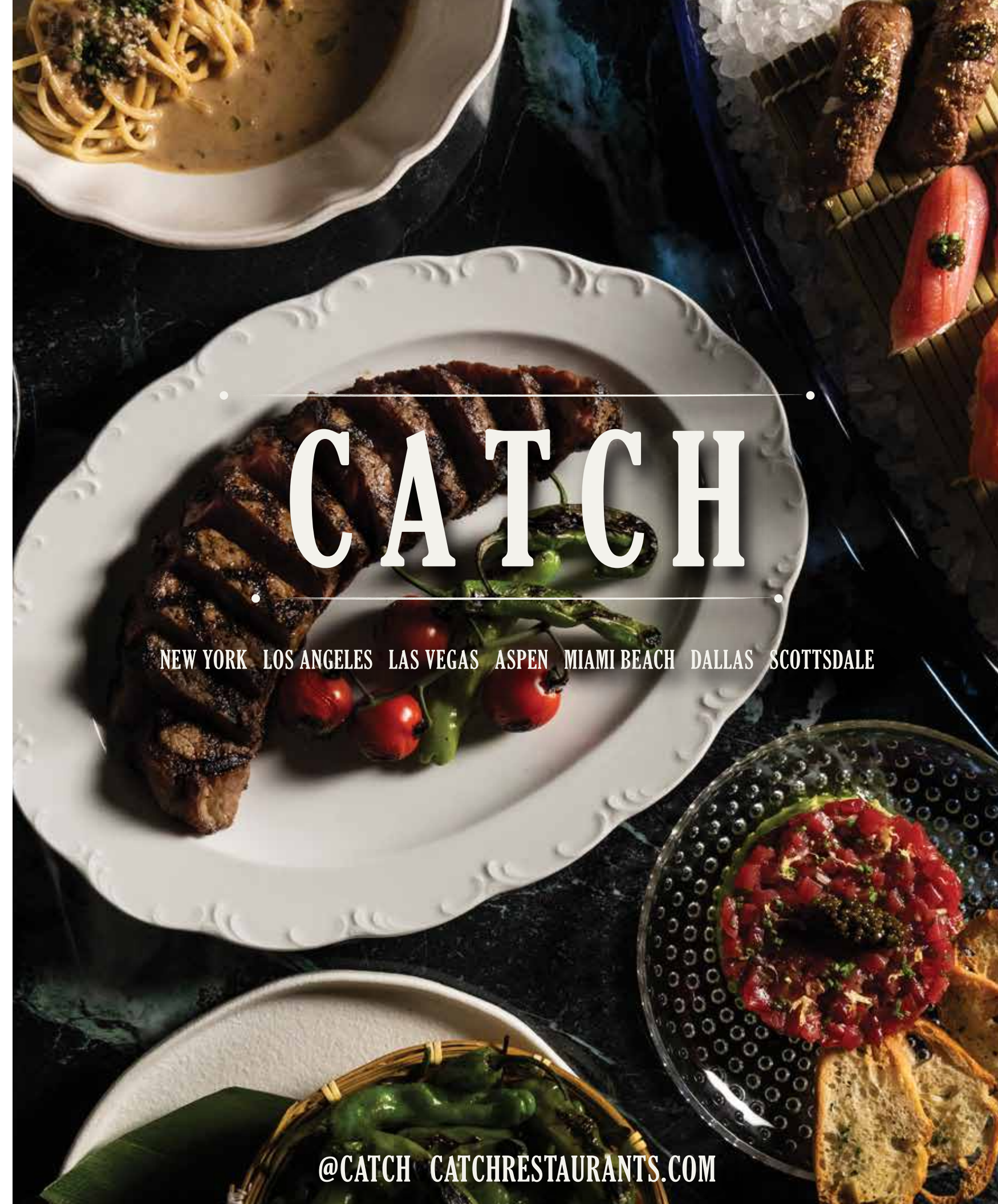
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