

VEGAS



MEN OF THE MOMENT

Music Mogul DJ Khaled
on Why "We the Best"

Vegas Golden Knights: And 5 Local
Gamechangers to Watch Right Now

Top Shore: Spring
Fashion Lightens Up

PHOTOGRAPH BY BRUNO MAGLI

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FOR the WIN

Move over, L.A. and New York! Hair pro Claude Baruk brings home a first-time beauty victory for Vegas. Now that's a dinner-party brag.

By Emory Kauten

World-class DJs, actors, models and VIPs are no strangers to the name Claude Baruk. Besides being the managing director of the salons at Wynn Las Vegas and Encore, he is the go-to hair guy for big names—such as Diplo, Tony Robbins, Catherine Zeta-Jones, David Guetta and Naomi Campbell. However, at last February's fourth annual Hollywood Beauty Awards, the French native didn't let his famous clientele go to his head. In fact, he didn't even prepare an acceptance speech. "I wanted to feel the adrenaline and get the full sensation," he says. Despite stiff competition from Los Angeles and New York, Baruk was the first Las Vegas-based stylist to win the award for Celebrity Hairstylist of the Year. Though he sees himself as a lifetime underdog, the award is the most recent addition to the list of accolades he has received internationally. "I knew I was the underdog, not because I was from Vegas—because this is a great city—it's more because I've only been in the U.S. for five years. I'm the freshman," says Baruk, who makes it a point to stay humble. "If I have success today, it's because I fell before. It's been up and down to get where I am right now," he adds. "The only people I didn't thank were my parents. Every time I thought of them onstage, I felt too much emotion in my voice, and I didn't want to go emotional on everybody! My mother is paying the price for my American dream." For consultation, 702.770.3900, wynnlasvegas.com/claudebaruk



PHOTOGRAPH BY BRUNO MAGLI

VEGAS

Fall Style
Pattern Plays
& Red Flair



ELIZABETH OLSEN

The *Wind River* Star's Me-Moment

GET THAT GLOW!

3 Gorgeous Locals Show You How

Plus

Blue Ribbon Returns, Adam Levine's Mixology Major, Start Your Watch Collection (Here's How) & More



FOOD & DRINK
feature



Brand of BROTHERS

The Morton family (yes, that steakhouse family) is summoning its famous legacy in MB Steak, the city's new-meets-old-school steakhouse.

By Michael Kaplan // Food photography by Jim Decker, interior photography by Barbara Kraft, portrait by Denise Trucello

The name may be low-key, but the flavor is enormous. Newly opened in the Hard Rock Hotel & Casino—it even has its own valet

parking!—MB Steak is a welcome addition to Las Vegas' legendarily hot prime-beef scene. Some MB dishes take steakhouse fare to new levels, with standouts that include the buttery A5 Japanese Wagyu, a dry-aged tomahawk that more than earns its name, and souped-up sides such as Brussels sprouts with pickled shallots, creamed spinach augmented by truffle Gouda, and mushroom-studded grits finished with pecorino. Though co-owner Michael Morton is known for doing fantastic restaurants around town—he started N9NE, which arguably launched Sin City's modern steakhouse craze; and owns the wine-centric La Cave at Wynn, tapas-formatted

Crush in MGM Grand and cool downtown Mexican eatery La Comida—for this one he has particular incentive to reach for greatness. A partnership between Michael and his brother David Morton (MB Steak's name stands for My Brothers), the restaurant also serves as a tribute to father Arnie Morton, who passed away in 2005. Michael feels certain his dad would be pleased with MB and his approval would go beyond the beef. "I think our father would be proud of the non-steak items on the menu," he says. "The sea scallops were inspired by him. Scallops were his favorite thing. Every menu he ever did had scallops on it." Michael, who's enjoyed great success on the Vegas food landscape, learned the restaurant business by toiling for Arnie. "I swept floors, did linen orders, worked every station," he says. "I cut whole lobsters in half, pulled out



Clockwise from left: The skylit upstairs bar; David and Michael Morton; seared Sonoma foie gras.

MB STEAK
Hard Rock Hotel & Casino
702.483.4888

Mon.-Thurs., 5-11pm;
Fri.-Sat., 5pm-12am;
Sun., 5-10pm

MB STEAK: JIM DECKER; LAO YEUNG: NY POST



« *We always sat facing the door because, God forbid, a guest walked in and was unattended. Dad would jump up and take care of the person himself.* »

— DAVID MORTON »

the stomachs, poured the cream in, gave them a splash of butter and threw them in the oven. I was a server and a busboy. This was during high school and after college.”

David, who traded commodities before jumping into the food biz by launching DMK Restaurants, found inspiration in how his father handled himself as a restaurant owner: It was on display whenever the family dined together at one of Arnie’s spots. “Two things happened religiously,” David remembers. “We always sat facing the door because, God forbid, a guest walked in and was unattended. Dad would jump up and take care of the person himself. He always had a comment for the chef; while we ate, they’d banter about little things to tweak. If the phone rang more than twice he jumped up to answer it. He was maniacal about that.”

The hands-on attitude is reflected in MB’s stylishly masculine design that includes charred-wood paneling downstairs, a private cocktail lounge, cool and modern chandelier presiding over the main dining room, and a living wall upstairs. Considering it all, Michael concludes, “This would have spoken to my dad so much. It has the potential to be the best thing I have ever been involved with.” *Hard Rock Hotel & Casino, 702.483.4888, mbsteaklv.com* ■



From top: The braised, pepper-crusted 32-ounce bone-in short rib is a perfect dish to share with your date—and then some; the main dining room is all sexy natural woods and this spiky, “rock candy” chandelier. That corner table in the back is the one to ask for if you’re a believer in the concept of the Vegas power seat.

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WOMEN of
STYLE 2018
4 Fabulous Females
in Las Vegas

FASHION
FLASHBACK
'80s Drama for Fall
PLUS: Moncler's
Many Moods

Mighty Heidi!
Why She's Unstoppable

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WOMEN OF STYLE

Four fierce locals break down their wardrobe preferences that make them stand out in a sea of sartorial sameness.

*By Emmy Kasten
Photography by Bryan Hainer
Styling by April Schweiss
Shot on location at The Cosmopolitan of Las Vegas*



PHOTOGRAPHY ASSISTANT: KEVIN PORTILLO, ELLE MACPHERSON PHOTO BY DAVEY BIRNETT FOR ITTY PHOTO

SIMPLY CHIC

Commercial real estate exec Chancey Rowe opts for classics to keep her look on point.

My go-to power piece is... a simple, tailored black tuxedo jacket. It's a great piece to dress up a white T-shirt and jeans or pair the look with a little black dress. **When it comes to footwear, I always...** I always choose heels, and when in doubt, I play it safe with nude heels. They pair with just about everything with the added bonus of making your legs look longer. **The best style advice I ever received was...** to round up staple pieces that complement you and fit well. You'll always wish you had an extra favorite on hand if the season's trends aren't your best look. **My approach to fashion is...** I love the timeless styles—tailored, sleek, classic and feminine. You can never go wrong with a little black dress complemented by great earrings or an ornate cuff bracelet and leopard-print stilettos. And I cannot forget the jackets. It may be odd since I live in the desert, but I love jackets for all occasions!



ELLE MACPHERSON

"Whether she is dressed in a beach boho look or ready for a glamorous evening, her outfits are feminine and fun. Her style is not about fads that come and go, but about clothing that works with her lifestyle."
—Chancey Rowe

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Jenna Dewan
The Next Chapter



1 "I have them with me at all times. They're great for when I'm in a pinch and starving." *Think Thin high-protein bars, \$1.75 each or \$16.50 for 10, shop.thinkproducts.com* 2 "My eyes are getting old and tired. Overall, I don't think about my skin regimen as much as I should!" *The Lifting eye serum, \$245, cemedelancer.com* 3 "I use! Kérastase K Baume and whatever hair spray is lying around." *Densifique Baume Densité Homme, \$28, kerastase-usa.com* 4 "I trim my own nails, but for my beard, I use a really nice stainless steel trimmer. I haven't clean-shaven my face in a decade!" *Lithium Ion trimmer, \$70, home.usah.com* 5 "I used to do triathlons in my Brooks Ghost running shoes. I have a ton of sports and exercise gear." *Ghost 10 men's running shoe, \$120, brooksrunning.com*



MATT WELEBIR

With his hands in multiple pots, "Dr. Matt" works hard so he can play hard.

Matt Welebir, D.D.S., helps his patients achieve healthy teeth and gums at Summerlin Dental and a megawatt smile as founder of AXIOM Implant & Specialty Dentistry. So it's no wonder that he believes in well-rounded health, inside and out. "I eat very healthy, most of the time," he says. "I absolutely crave sashimi, of all types. I also love to entertain, and I love cooking. Crack a bottle of wine, have some friends over, and put on an apron—that's a perfect Friday night." The avid free-dive spear fisherman also loves staying active, which he just might soon be passing along to his first child, due in August. As if running multiple dental offices and preparing for a newborn weren't enough, Welebir is also a restaurant partner and is launching an outreach program for local veterans who are in desperate need of new teeth. "The cases average about \$20,000, which many just can't afford, so I'm looking forward to helping a needy someone out in this area."

"I change my hair frequently. Last September, I had a silver-purple mohawk for Burning Man," says Matt Welebir, D.D.S. "It lasted only a week as it was fairly aggressive for my profession—surgical caps came in handy."



MATT WELEBIR PHOTO BY BRYAN HANSEN



Inside and out, these four gorgeous Las Vegas set an inspirational new standard for beauty. Here they share their secrets to looking and feeling like a million bucks.

By Abby Tegenia

CENTER OF ATTRACTION

JAMIE GOGUEN PHOTO BY EMU PTENI, MAKEUP BY SANDI BUTE, HAIR BY CHAO

"Sometimes life unexpectedly throws you a mental challenge—like when my husband and I were in the shooting Oct. 1," says Jamie Goguen, who raised funds for a Route 91 victims fund.

1 "Mine has multicolored stripes, and I do everything on it. I need my mat!" *Yoga mat, \$22-\$25, by Gaiam at target.com*

2 "For hair, skin, nails and mental energy, I enjoy two flavorless, odorless scoops in my morning coffee. It's a whole load of excellent 'good fats'!" *Collagen peptides, \$43, by Vital Proteins at The Juice Standard, four locations. juicestandard.com; vitalproteins.com*

3 "I use the Emu Oil Stick on my face when downhill skiing and on the lips daily for a plump, kissable pout." *Emu Gency Pucker Stick, \$8, Alentaria Emu Ranch Co., mountainemu.com*

4 "After the initial trauma [of Oct. 1] wore off, this helped me sleep through the night." *Full-spectrum CBD oil tincture, \$69, Zrisenaturals.com*

5 "I use coconut oil on my lashes at nighttime and use this mascara on the top and bottom lashes during the day. I choose waterproof so it won't transfer easily onto my sometimes-oily skin." *Haute & Naughty Waterproof Lash, \$24, MAC Cosmetics, Miracle Mile Shops, maccosmetics.com*

JAMIE GOGUEN
The CEO of The Juice Standard looks to Mother Nature to go for the glow

To Jamie Goguen, nothing is more important than what real food (she loves butter!) and proper nutrition can do for both her mental and physical health. "Every day, every single day, I love plant-based juice," she says. So it might come as no surprise that locals would recognize her from her role as co-founder of The Juice Standard, which boasts four locations around Las Vegas, including the newest one inside TruFusion's Summerlin gym. "It must be raw, it must be fresh," she says. "I love veggies, and for my juice, I prefer green-leaf or beet-based, or carrot juice the most." Goguen's approach to self-care was crucial after both she and her partner at The Juice Standard, Marcella Williams, were at the Route 91 concert Oct. 1 during the shooting. While taking care of themselves, they also wanted to give back. "We raised more than \$30,000 and gave it all to Steve Stisolak's Route 91 Harvest Festival victims fund," she says. "This was very important to me because we are both survivors."