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NOW IN HOUSTON

STAR

ON THE TURN

By Mellanie Perez

Dancing With the Star's superstar retiree **Maks Chmerkovskiy**, 38, is poised for a booming year as he takes the stage with brother Val and his wife, Peta Murgatroyd, on the first *Maks, Val & Peta Live on Tour: Confidential*, hitting Sugar Land's Smart Financial Centre April 26.

How will this tour differ from ones you've done in the past with your brother? Now Peta can join. I have a baby; there's a marriage; there are these relationships. We're going to touch on real-life stuff based on how my and Peta's relationship evolved. Val's also gone through a lot of personal growth. It's the best continuation of the show.

What makes a good partner, in dancing and in life? The connection. In any business, if you don't have a good connection, you're going to run the business in separate directions.

How did you handle criticism when you were on the show? I just don't really care. I was signing autographs when I was 17 in Germany, and that was 10 years before. We've done massive things at the world-wide level. This industry wasn't developed in this country. I've been judged since I was 4 years old.

How much do you sleep? [Laughs] I try to get as much sleep as possible, but we had a year! [Peta] gave birth on January 2017, so *bam!* All that preparatory process comes to an end; if you're not ready, you're too late. Now I'm rolling out a brand-new chain of all-day breakfast restaurants, first probably in Southlake, Texas, toward the summer.

Do you ever take time off? From what? How much fun is it not to have a nine-to-five and say 'I wanna do that, let's do that!' I'm fascinated with entrepreneurship; I love food; I love business. When you're given an opportunity to do something, just do everything.

How would you define your style? I'm of the mentality that a real man is never dirty. He's put together, smells nice out of respect to others and takes care of himself. But there can be a little too much: the plucked eyebrows is a little too much for me.

750

NUMBER CRUNCH

... The number of pounds of Alaskan king crab served in an average week at River Oaks District's **Steak 48**, which recently scored the coveted Diner's Choice Award on OpenTable. Since opening in 2016, the upscale steakhouse has proved itself to be a top-notch spot not only for steak and seafood, but also for a lively crowd and buzzy bar scene. In addition to the colossal number of crab legs rolling out of the kitchen, the resto also pops 1,030 bottles of wine and sears 3,500 pounds of steak each week. Make sure you plan ahead if you want a slice of the action. *River Oaks District, 713.322.7448, steak48.com* —Ray Dennison



MAKS CHMERKOVSKIY PHOTO BY BENJAMIN STEAK 48 PHOTO BY SHANNON O'HARA