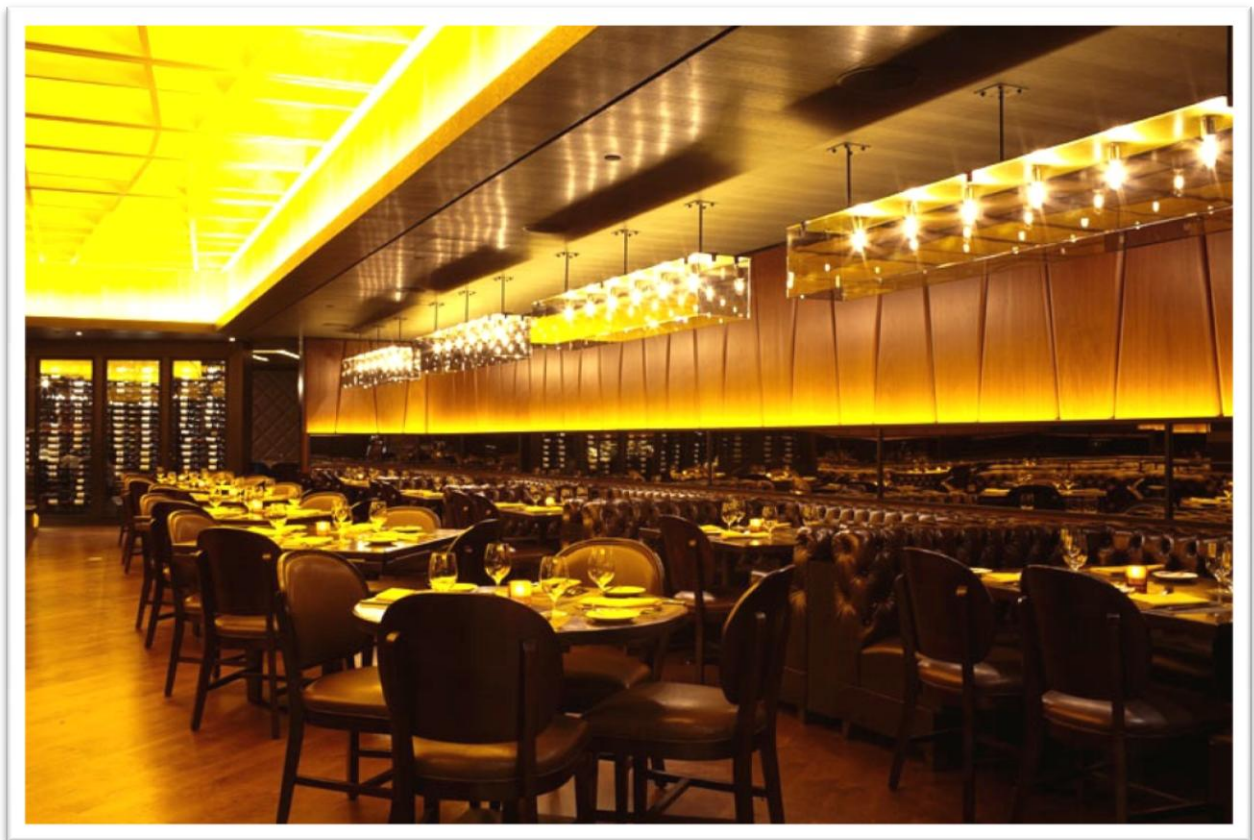


Robert's

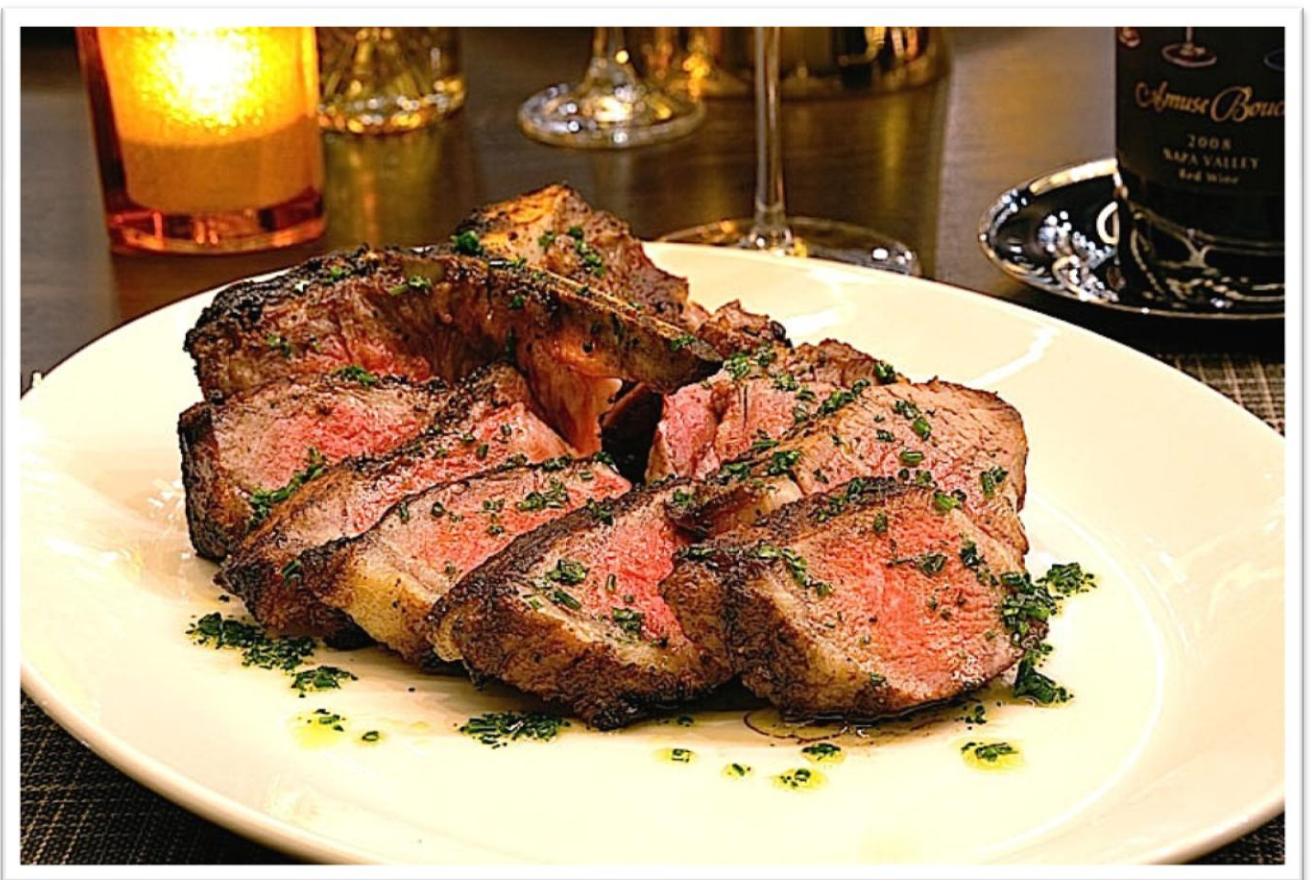
STEAKHOUSE



After an afternoon at leisure, we got dressed and headed to the Taj Mahal Resort Casino where we dined at [Robert's Steakhouse](#), led by executive chef Will Savarese, who has an impressive résumé, having cooked at NYC's La Côte Basque, Aureole and Le Cirque in NYC, along with Westchester County's La Crèmaillère

and The Tap House in Tuckahoe before being asked to run the kitchen at Robert's. I had few moments to chat with chef Savarese, who told me the hotel owners spared no expense and insisted he only use the most excellent ingredients. He was informed that the cost for the best products were not to be a concern, a conversation I'm sure most chef's would love to be part of when food costs are ever rising and the ability for restaurants to make a profit is getting more and more difficult.

The space is truly impressive, one of the few restaurants in the city I could say matches in quality and design those of Las Vegas' finest. The room is extremely masculine, dimly lighted with amber light, dressed with wooden floors, large dark



wood tables and comfy black leather banquettes. Upon entry, there is a sexy bar and lounge, staffed with beautiful women dressed all in black, serving martinis and Champagne to well-dressed guests sitting or waiting for their table. Once

seated, we started with two glasses of Champagne and a dozen east and west coast oysters served with horseradish and a mignonette sauce.

Then, Japanese yellowtail sashimi with chili oil, ruby red grapefruit and jalapeños, along with Kobe beef carpaccio sided by arugula salad dressed with truffle oil and topped with Parmigiano-Reggiano cheese. For entrees, Robert's offers USDA Prime house dry-aged cuts of beef, including a delicious porterhouse for two, costing \$110, before sides like potato gratin with bacon; creamed spinach; beer-battered onion rings with malt vinegar, and rich and creamy macaroni and cheese. If you still have room, try the chocolate hazelnut "bomb" or the apple crumb cobbler, two desserts you will not soon forget.

Robert's wine list is a bit inflated in price and could use some more reasonably tariffed wines. The list itself is very impressive, but for the average AC diner, the price point is not at all modest.

I've dined around Atlantic City and had some very good meals, but not until visiting Robert's did I experience a truly great meal. As far as I'm concerned, Robert's Steakhouse sets the bar for the Atlantic City dining scene.

By Christopher Mariani

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<http://johnmariani.com/current-issue/index.html>

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