



FOR IMMEDIATE RELEASE

TOAST WITH THE COACH

Robert's Steakhouse of NY Hosts "Pigskin Classic" Dinner Featuring Dick Vermeil Wines Thursday, September 19

Atlantic City, NJ, August 9, 2013 – Now known for its popular series of gourmet special events, Robert's Steakhouse of New York, located at Trump Taj Mahal Casino Hotel, is proud to host a premier wine dinner pairing an imaginative NFL-themed dinner with some of the finest selections of Dick Vermeil Wines on Thursday, September 19, 2013 at 6:00 p.m.

Many will remember Dick Vermeil for his successes as a former NFL Coach, but his accomplishments in the wine world are becoming equally as impressive as those on the football field. NFL fans and wine enthusiasts alike will enjoy interacting with Dick Vermeil as he gives guests the play-by-play on expert wine pairings, from the one-hour welcome reception throughout the multi-course dinner.

In honor of Vermeil's NFL roots, Robert's Steakhouse executive chef Will Savarese has created a playful "Pigskin Classic" menu that features pork as an ingredient in all five gourmet courses. Each course is paired with a select wine from the Vermeil label.

The evening begins with a welcome reception from 6:00 p.m. to 7:30 p.m. during which guests can meet and mingle with Coach Vermeil while enjoying passed hors d'oeuvres and his winery's Sauvignon Blanc Napa Valley 2010.

Dinner begins with an amuse-bouche designed to tickle the taste buds. A poached quail egg and pork sausage patty sit atop a potato pancake, drizzled with bacon hollandaise. This tasty bite is paired with Vermeil's 2003 Zinfandel, noted for its bold and peppery taste.

The second course offers a spaghetti fritter with Speck (a type of prosciutto) and Buffalo mozzarella, complemented by the 2003 Jean Louis Vermeil Cabernet Sauvignon. This savory wine is packed with blackberry, cassis, smoke and tar characteristics.

For the third course, diners will enjoy Udon noodles with Tazo ham and crispy pig's ear, paired with Vermeil's 2007 Syrah, displaying a myriad of dark fruit flavors.

For the fourth course, Chef Savarese offers Jarret de Porc (a traditional French pork shank) served with Swiss chard and roasted garlic pomme puree. Complementing this exciting entrée is Vermeil's 2002

Cabernet Franc, with its intense concentrated flavors of cherry, cassis, cocoa and coffee, rounded nicely by sweet, toasty oak.

The fifth course brings a sweet finish with apple and cheddar cheese streusel pie, topped with Vermont maple and bacon ice cream. The versatile Sauvignon Blanc Napa Valley 2010, returns for an encore performance during the dessert course distinctive for its aromas of candied lemon, fig, anise and honey to round out the meal.

Tickets for this special event are \$110 per person exclusive of tax and gratuity. Admission to this evening of fine wines and food also includes a complimentary bottle of Vermeil Wines' Zinfandel signed by Coach Vermeil.

Reservations are required and can be made by calling 855.500.7623 or by contacting Kim Mullins, Robert's Director of Sales and Marketing, at kmullins@RobertsAtlanticCity.com.

About Robert's Steakhouse of New York

Robert's Steakhouse of New York, located just off the casino floor at Trump Taj Mahal, is *the* premier destination for an unparalleled luxury dining experience. Named "Best Steakhouse of 2013" by *Philadelphia Magazine* and *Boardwalk Journal Magazine*, Robert's distinguishes itself among other Atlantic City steakhouses as an owner-operated business, not a corporatized chain. Prime steak is dry-aged to perfection using Robert's proprietary in-house technique for unsurpassed quality and flavor. While the superstars on the menu are the steaks, Robert's menu is studded with locally-grown produce, fresh seafood and sinful desserts. An extensive wine list featuring award-winning selections, luxe-brand cocktail menu and expert service complement the Robert's fine dining experience.

Contemporary and inviting, Robert's features an 8,000-square-foot dining room, a private dining room, and a lively cocktail lounge. Chuck Darrow of the *Philadelphia Daily News* recently declared, "***In a town with so many excellent steak houses, it takes a lot to be the best. Robert's definitely has what it takes.***" To make a reservation, call 1-855-500-ROBERTS. For more information, visit www.robertsatlanticcity.com

About Dick Vermeil

Richard A. "Dick" Vermeil was born in Calistoga, the northernmost town in the Napa Valley. His great grandfather on his mother's side, Garibaldi Iaccheri, had owned a large vineyard and his paternal great grandfather, Jean Louis Vermeil, made the family wine. Vermeil took up winemaking as a hobby in 1999, using grapes grown on the land that his great-grandfather once owned, which has passed to the Frediani family. The first vintage of Jean Louis Vermeil Cabernet Sauvignon was corked shortly before the Rams won the Super Bowl. Vermeil's success in the NFL kept winemaking a hobby. But in 2008, after he retired from football, Vermeil and wine maker Paul Smith of Frediani Vineyard decided to upgrade winemaking from hobby to business.

###

Press Contacts

Fish With Feet, LLC

Cathleen Kiernan: 609/601.8379 ckiernan@fishwithfeet.com

Jillian McKoy: 609/272.7514 jmckoy@fishwithfeet.com