



FOR IMMEDIATE RELEASE

**Robert's Steakhouse of NY Hosts A Wine Pairings Dinner Featuring Charles Krug Wines
Wednesday, May 15**

Featuring Special Guest and Dinner Host Marc Mondavi, of the C. Mondavi & Family Wineries

Atlantic City, NJ, April 25, 2013 – Continuing its series of gourmet special events, Robert's Steakhouse of New York located at Trump Taj Mahal Casino Hotel is hosting a premier wine dinner event featuring some of the finest selections of Charles Krug Wines from the C. Mondavi & Family wineries, Wednesday, May 15 at 7pm.

Special guest and wine dinner host, Marc Mondavi of the C. Mondavi Family owned and operated wineries, will guide dinner guests through each pairing from the event reception to the four-course dinner. With the wines serving as muse for Robert's Executive Chef Will Savarese, a sumptuous menu has been created to complement the evening's featured wine selections; 2012 Sauvignon Blanc St. Helena – Napa Valley, 2011 Chardonnay – Carneros, 2011 Pinot Noir - Carneros Napa Valley, 2008 St. Helena - Napa Valley Zinfandel, 2010 Vintage Selection Cabernet Sauvignon Napa Valley - Estate Bottled, and a Limited Release Zinfandel Port, Lot XVI - Napa Valley.

The event is \$85 per person exclusive of tax and gratuity. 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.

The evening begins with a reception featuring the 2012 Sauvignon Blanc St. Helena. This first selection opens with enticing aromas of passion fruit, lime and a hint of lemongrass. Flavors of melon, citrus and grapefruit perfectly complement a crisp and bright acidity.

The Chef's Amuse Bouche will be paired with the 2011 Chardonnay – Carneros. Tropical fruit, lime and hints of vanilla form an alluring bouquet in our Chardonnay that is enhanced by just the right amount of minerality. Juicy citrus and peach flavors pair with a refreshingly crisp acidity, making the creamy texture of this wine a real reward, especially with its long, bright finish.

The first course of Quail Wrapped in Bacon with asparagus, leeks and pancetta will be accompanied by C. Mondavi's 2011 Pinot Noir - Carneros Napa Valley. Supple and bright, this Pinot Noir tempts the senses with tantalizing aromas of cherry, pomegranate and a touch of brown sugar on the nose. Spicy berries, fleshy red fruits and hints of vanilla dance toward a long, graceful and juicy finish.

The second course, a Robert's original, Lobster, Lobster, Lobster will be paired with a 2008 St. Helena - Napa Valley Zinfandel. C. Mondavi's Zinfandel gives a bold impression of ripe wild berry fruit aromas and cherry pie. With crisp acidity, dark chocolate and vibrant spice notes, this wine pairs splendidly with hickory grilled Tri-tip or oven roasted veal shanks with olives and cinnamon. Our Zinfandel gives a bold impression of ripe wild berry fruit aromas and cherry pie.

The evening's main entrée and third course of Robert's in-house, dry aged New York Strip with Braised Short Rib will be accompanied by the 2010 Vintage Selection Cabernet Sauvignon Napa Valley - Estate Bottled. Since 1944, the Peter Mondavi Family flagship wine, Vintage Selection Cabernet Sauvignon, has been crafted only when the vintage is optimum. A soft, fruity bouquet of raspberry, cherry and dark chocolate forms a prelude to the ripe blackberry, cocoa and hint of pomegranate flavors. Smooth and full-bodied with a long finish, our "VS" once again promises the elegant balance and firm structure C. Mondavi strives for in all the wines produced by the family owned winery.

The fourth and final dessert course of Chocolate Covered Strawberry Mousse Bomb with Lemon Verbena Crème Brulee Center is paired with the not-to-be-missed Limited Release Zinfandel Port, Lot XVI - Napa Valley. The Peter Mondavi Family Lot XVI Zinfandel Port is an age-worthy wine rich in history yet full of youthful vigor. Crafted in the spirit of the Solera style, sixteen vintages create a seductive history of our Port in one glass. A savory composition of berry preserves, toffee and spicy oak aromatics serves as a beautiful introduction. This elegant wine lingers on the palate, slowly drifting to a chewy, yet supple finish.

About Robert's Steakhouse of New York

The original Robert's Steakhouse launched in New York City, June 2003, within the tufted walls of the opulent Penthouse Executive Club. As customer demand grew, a second Robert's Steakhouse was opened at Scores New York City, May 2009. Unlike the other two venues, Robert's Steakhouse located in Atlantic City at the Trump Taj Mahal Casino Hotel is not within a club environment. It is a sophisticated, 8000 square foot fine dining experience with seating for approximately 200 guests, including a private dining room which accommodates parties up to 25. For more information, to book a party or make reservations call 1.855.500.ROBERTS or visit www.RobertsAtlanticCity.com

About Marc Mondavi

Marc Mondavi, 59, is the son of Peter and Blanche Mondavi and grandson of Cesare and Rosa Mondavi, the Napa Valley pioneers who purchased the historic Charles Krug winery in 1943. Raised on winery property, Marc spent summers running around the winery, climbing in empty tanks and working in the family's vineyards. Once a teenager he began tasting wines with his father and knew he was destined for the family wine business.

Marc studied viticulture and enology at the University of California, Davis, and marketing at California State University at Sacramento. After completing his studies he returned to the winery in 1978 working with his father and immersing himself in every aspect of the winery operations. Marc continues to spend much of his time in the vineyards, where he works with his brother Peter to oversee the family's \$25.6 million investment in their 850 acres of Napa Valley Vineyard land.

Editors Note: Robert's will have extended hours Memorial Day weekend and will be open, Sunday, May 26.

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