



**Robert's Steakhouse Presents a Classic Malts Dinner Hosted by
Diageo Certified Master of Whisky, Kevin Loser, Thursday, February 21**

***Special Menu Created to Showcase Award Winning Scotch Whiskies:
Talisker 10, Cragganmore 12, Lagavulin 16 and Dalwhinnie 15***

Atlantic City, NJ, January 31, 2013 – Robert's Steakhouse of New York, located inside Trump Taj Mahal Casino Hotel, will present a Classic Malts Dinner hosted by Diageo certified Master of Whisky, Kevin Loser, on Thursday, Feb. 21 at 7:00 p.m. With the whiskies serving as muse for Robert's Executive Chef Will Savarese, a four-course menu has been created to complement the evening's featured award winning Scotch Whiskies; Talisker 10, Cragganmore 12, Lagavulin 16 and Dalwhinnie 15. The event is \$85 per person. 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.

"In keeping with the commitment of Robert's Steakhouse to be a destination dining experience, we are pleased to announce the first in a series of fine wine and whisky events," said Robert Grabowski, General Manager of Robert's Steakhouse. "Each will be conceived for the culinary and spirit expert, enthusiast, and for those interested in expanding their knowledge, understanding and appreciation of the art of pairing food and drink," he added.

The first course on the menu features Talisker 10, the award winning Isle of Skye malt rated a 90 from *Whisky Advocate*. It will be served with Crudo of Yellowfin, Radish Salad with Yuzu and Grated Garlic. *Whisky Advocate* described it as "Fresh, vibrant. Appetizingly briny, with notes of seaweed, fishnets, lemongrass, smoke, and damp peat. A bed of light toffee provides contrast and balance. It finishes with a knockout punch: powerfully peppery and salty. This whisky remains a beautifully dynamic and bold whisky."

The second course features Cragganmore 12 and will be served with Black Sea Bass, Honshimenji Mushrooms and Tomato. *Whisky Advocate* describes the 12 year-old offering as, "This oft-overlooked Speysider has been frustratingly variable in the past, but now seems to have hit greater consistency. Worm tubs and weird stills combine to give a complex malt, but one that needs help from oak to blossom fully. There are hedgerow aromas: black currant leaf, hawthorn berries, and lots of honey. A chestnut note continues on the tongue where, on the finish, a hint of smoke lurks."

The third course of the evening features Lagavulin 16 served with coffee crusted Filet Mignon, Blue Cheese Custard and Bacon Jam. Lagavulin was established in 1830 and this 16-year-old Islay single malt received a 95 point rating from *Whisky Advocate* and described it as, "An old classic, but how do the newest bottlings fare? Rich, chewy, slightly oily texture. Deep peat, thick smoke, iodine, brine, charcoal, seaweed, tea (Earl

Grey, Lapsang Souchong), and the aromas of a summer barbeque. Vanilla and light caramel soften the intensity, while subtle citrus fruit teases. Powerful, yet polished and seamless. After all these years, this whisky is still one of the finest standard-issue peaty, smoky whiskies!”

The fourth and final course presented includes Dalwhinnie 15 and award winner from the Highlands. It will be served with Dark Chocolate Crème Brulee and Chocolate Pecan Shortbread. *Whisky Advocate* shares the following insights about this 15-year-old single malt, “Along with Cragganmore, this is one of the underrated members of the original Classic Six. Quite why has always slightly baffled me. OK, it isn't smoky, but the nose has a deep, soft, honeyed sweetness: think caramelized fruits, hints of thick cream, and a light touch of fennel and sharp citrus. Thick in the center and very gentle, it's that chunkiness in the middle that is the secret to its beauty.”

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.

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Press Contacts

Fish With Feet, LLC

Barbara Murphy: 609/390.5633 bmurphy@fishwithfeet.com

Cathleen Kiernan: 609/601.8379 ckiernan@fishwithfeet.com