



FOR IMMEDIATE RELEASE

Robert's Steakhouse Hosted Exclusive Wine Dinner with former Philadelphia Eagles Coach Dick Vermeil

The special dining event paired an NFL-themed meal with selections of fine Vermeil Wines

ATLANTIC CITY, NJ (September 23, 2013) – Last Thursday, September 19, Robert's Steakhouse of New York at Trump Taj Mahal hosted a special "Toast With the Coach" wine dinner featuring former Philadelphia Eagles Coach Dick Vermeil and his leading brand of premier wines. The exclusive event paired a five-course, NFL-themed meal, dubbed the "Pigskin Classic," with fine Vermeil Wines.

Coach Vermeil mingled with guests throughout the evening, giving them a play-by-play on expert wine pairings. Guests also received an autographed bottle of Vermeil Wine.



The imaginative meal, created by Robert's Steakhouse executive chef Will Savarese, was inspired by Coach Vermeil's NFL roots and included pork as an ingredient in all five courses.

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Some of the delectable dishes included Udon noodles with Tazo ham and crispy pig's ear, Jarret de Porc (a traditional French pork shank), and an apple and cheddar cheese streusel pie with bacon ice cream, paired respectively with Vermeil's 2007 Syrah, 2002 Cabernet Franc, and Sauvignon Blanc Napa Valley 2010.



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.

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