



**ROBERT'S STEAKHOUSE OF NEW YORK HOSTS AN EVENING OF CULINARY EXPLORATION
FOR THE WORLD'S OLDEST FOOD AND WINE SOCIETY**

*Local members of the Chaîne des Rôtisseurs will enjoy a multi-course dinner
paired with a selection of exceptional wines*

FOR IMMEDIATE RELEASE

(ATLANTIC CITY, NJ) January 13, 2013 –Robert's Steakhouse of New York, located inside the Trump Taj Mahal Casino Hotel, is honored to host a private dinner on Wednesday, January 15, for members of the Atlantic City-area chapter of The Chaîne des Rôtisseurs, the oldest and largest gastronomic society in the world. The evening will begin at 6:30 p.m. with an intimate cocktail reception in the restaurant's Lounge, followed by an elaborate seven-course meal created exclusively for the event by Robert's Steakhouse Executive Chef Will Savarese.

Founded in Paris in 1248 and revived in 1950, the Chaîne des Rôtisseurs is an international food and wine society comprised of professional and amateur members in more than 90 countries. The Atlantic City chapter, one of the largest in the country, gathers area chefs, restaurateurs, hoteliers, and others who share an interest in wine, cuisine, and fine dining. The chapter selects top restaurants for its members to celebrate the best in food and wine.

The special menu, including wine pairings, is as follows:

Chef's Amuse

1st Course

Steak Tartare, Truffle, Quail Egg
(Sonoma-Cutrer, Russina River Valley Pinot Noir, 2011)

2nd Course

Oysters Wrapped with Tuna, Essence of Saffron-Tomato
(Holdover: Muscadet Sevre Et Maine, Le Pallet France, 2011)

3rd Course

Salad of Beet Root, Pickled Baby Turnip & Radish with Goat Cheese and Spiced Nuts
(Holdover: Muscadet Sevre Et Maine, Le Pallet France, 2011)

1000 Boardwalk at Virginia Avenue – Atlantic City, NJ 08401
1.855.500.ROBERTS – www.RobertsAtlanticCity.com

4th Course

Salmon Ribbon with Fried Calamari
(Patz & Hall, 2011 Dutton Ranch-Russian River Valley Chardonnay)

Intermezzo

Cucumber

5th Course

Dry-Aged Beef Strip Loin with Foie Gras Short Rib Ravioli
(Charles Krug 2010 Family Reserve Napa Valley Generations Estate Bottles)

Dessert

Pineapple Carpaccio with Coconut Sorbet
(Tardio, Argentina)

Warm Chocolate-Banana Cake with Caramelized Bananas and Bourbon Ice Cream
(Zuccardi Malmado Port, Mendoza, Argentina)

For more information about Robert's Steakhouse and to learn about upcoming events, call 1-855-500-ROBERTS or visit www.robertsatlanticcity.com. For more information on purchasing tickets to the Chaîne dinner event or Chaîne membership, contact Ted Lippman at 609-226-0072 or ortedhlippman@gmail.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 the Chaîne de Rôtisseurs

The Chaîne des Rôtisseurs is the world's oldest international gastronomic society, founded in Paris in 1248. It is devoted to preserving the camaraderie and pleasures of the table and to promoting excellence in all areas of the hospitality arts. Each year the society sponsors young chef and sommelier competitions that attract contestants from throughout the world, while the Chaîne Foundation provides

scholarships for students in these fields. Chaîne is based on the traditions and practices of the old French royal guild of meat roasters. Revived in 1950, the society has professional and amateur members in more than 90 countries worldwide. In the United States, there are nearly 130 bailliages (chapters), each offering a variety of culinary activities to suit the interests of local members.

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