

# OCEAN HOUSE

WAVES

WATCH HILL, RHODE ISLAND



*The romantic gales of winter  
blow and rough seas end in  
perfect waves crashing along  
miles of white sand and  
jetties of massive rocks,  
well-worn from winters past.*

Fireplaces warm cold fingers after a stroll along the shore to see the colors of Fall. From the heat of the kitchen at the OCEAN HOUSE, the flavors of the season tempt you to experience dishes rich with texture and *spice*, made with the freshest ingredients of the Fall harvest. Children don costumes for an evening of make believe and treats, and *families* gather around tables laden with favorite dishes, to celebrate time-honored TRADITIONS and the opportunity to be *together*. White lights twinkle against pine boughs, inviting you to enjoy the *magic* that comes with the giving season, and the promise of a new year and a new beginning.

*November / December 20-10*

## LETTER FROM THE PRESIDENT AND MANAGING DIRECTOR



Dear Friends,

As the weather turns cooler, we look forward to two of the most memorable times of the year in New England. Watch Hill is lit up with color as the leaves change and the harvest season begins. We are celebrating this with outdoor activities, special culinary weekends and time in the kitchen. Then it is time for the holiday season to begin. From the family and food traditions of Thanksgiving, and my favorite time of the year, Christmas, to celebrating the beginning of a New Year with champagne, music and

friends, the next incredible party is always just around the corner! We look forward to celebrating the holidays with you and your loved ones, and hope that you join us for the many unique events we have planned.

Warm Regards,

DANIEL A. HOSTETTLER  
*President and Managing Director*

### Social Notes

SPECIAL OLYMPICS September 11, 2010



FALL HARVEST FARM + VINE EVENTS





## THANKSGIVING WEEKEND

Let the Ocean House give you a harvest-filled feast during this year's Thanksgiving Day! On Thursday, November 25th, the Ocean House will serve up a remarkable buffet featuring all the traditional favorites in the Seaside Ballroom. Sit together with family and close friends to enjoy endless servings of roasted turkey, creamy mashed potatoes, rich house-made gravy, fresh, spiced pumpkin pie, and all the other appetizing dishes you love to indulge in. For a more formal affair, a prix-fixe, five-course menu will be served at Seasons. Chef Eric Haugen and Pastry Chef Adam Young have designed an exceptional menu inspired by the traditional dishes prepared during the Thanksgiving holiday.

Once all that remains are the last crumbs of the pumpkin pie, the Ocean House prepares for the winter holidays with the hanging of delicate, white Christmas lights and dangling of lavish wreaths and garlands. As the Ocean House

welcomes Christmas, our resident Cabaret star Marion Markham does her final performance of the year on Friday evening. On Saturday and Sunday enjoy our delicious brunch, and begin your holiday shopping at our Holiday Trunk Show featuring items from well known designers and food products made by our local farmers. Bundle up your little ones for a hay ride through our quaint, coastal town.

26 November, 5:30pm

### TREE LIGHTING CEREMONY AND COMMUNITY OPEN HOUSE

On Saturday, join us for the Tree Lighting Ceremony and Community Open House, as Simon Holt from the Salt Marsh Opera leads us in singing beautiful Christmas carols and mugs of hot cider are passed around. Christmas officially begins!

## OH! THE SPA AT THE OCEAN HOUSE

As we welcome autumn, the OH! Spa introduces its *Fall Menu* to bring guests relaxing treatments during the mild season. The cooler weather begets rich ingredients like *pumpkin* and *quince apple* which we utilize for their therapeutic properties to best treat your skin. Take advantage of this season with the *Harvest Embrace* which showcases a variety of fall ingredients, making this package the ultimate nurturing treatment for the upcoming month.

### HARVEST EMBRACE

Embrace the autumn season with a cranberry ginger sugar scrub to exfoliate your skin from head to toe. The scrub prepares the skin to better absorb the hydrating benefits of a pumpkin and warm honey wrap. While your body is being nourished, feel tension escape with a soothing scalp massage. Your choice of a 60-minute massage or harvest facial will follow and a manicure will be the final touch.

To reserve an hour or a weekend of relaxation, call Destination Services at 401.584.7000.

## Twelve Days of Christmas

During the cold Christmas season, let the Ocean House warm you up and lift your holiday spirit with its "Twelve Days of Christmas." To make the most out of each day surrounding Christmas, the Ocean House will host a special activity reminiscent of merry memories. Guests will share in the magic conjured up by the Ocean House, and create their own fond memories to carry with them for years to come.

**15**  
DEC | A *Gingerbread Village of Watch Hill*, crafted by Cranston Area Career and Technical Center culinary students using cookies and icing, will be unveiled in a reception to benefit the school. Tickets are \$25.00 per person.

**16**  
DEC | Attend our *Ornament Making Workshop* and take home an Ocean House holiday keepsake for your tree.

**17**  
DEC | Lighten up this Christmas at our *Wear Your Christmas Sweater* cocktail party, where guests don their colorful holiday themed sweaters.

**18**  
DEC | A special evening of dinner and music with the Salt Marsh Opera's *Holiday Concert* in Seasons. Tickets are \$115.00 per person.

**19**  
DEC | Bring your kiddies to the Ocean House to sit on Santa's lap at the *Children's Christmas Party*.

**20**  
DEC | During the season of giving, help us make someone's holiday unforgettable at our *For Charity Event*.

**21**  
DEC | Stir up your secret egg nog recipe at our *Egg Nog Recipe Competition and Tasting*. Best egg nog wins a surprise!

**22**  
DEC | Let a little sugar bring your loved ones together at our *Cookie Decorating Workshop*.

**23**  
DEC | Take a ride to see the *Light Decorations* in town and enjoy wine or hot chocolate while taking in the marvelous neighborhood homes.

**24**  
DEC | Gather at the Ocean House for a fabulous Christmas Eve dinner at Seasons.

**25**  
DEC | After exchanging gifts, feast on a *Christmas Day Dinner* surrounded by family and friends in Seasons.

**26**  
DEC | End the Christmas spell, and get ready for the New Year, with a *Boxing Day Brunch* at Seasons.

Each day during this period, hot cider and fresh cookies will be offered to our guests in the hotel lobby, Christmas carols will be sung during the evenings, and there will be magical turndowns for children by secret elves!



LOCAL FAVORITE

CLYDE'S CIDER MILL

During the holiday season, there is nothing more comforting than a glass of hot apple cider to warm you up from the chilly winter air. To taste the "best sweet cider on earth," visit B.F. Clyde's Cider Mill in Old Mystic, Connecticut, the only remaining steam-powered cider mill in the United States. First opened in 1881, six generations later the Clyde family is still making cider at this National Historic Landmark. A visit to Clyde's will provide insight into the history of steam powered mills as the power source which prevailed during the Industrial Revolution.

Beginning in September, and ending in late December, Clyde's opens its doors for guests to sample and purchase sweet and hard ciders, unique apple wines, jams, jellies, local honey, maple syrup and fudge. Don't forget to taste their famous apple cider doughnuts! On Saturdays and Sundays, attend a cider making demonstration and learn how this delicious holiday treat is made.

Open 7 days a week, September through late December.  
November through December: 9 am – 5 pm

Cider Making Demonstrations  
Saturdays & Sundays  
November: 11 am, 1 pm (Weather permitting)

129 North Stonington Road, Mystic, CT 06355-3608 · 860 536 3354

SPECIAL CULINARY WEEKENDS:  
FARM + VINE DINNERS

Once a month starting in November and continuing through April, the Ocean House brings a regional chef and local farm together for a special dinner at Seasons. To honor our farmers and purveyors who have worked closely with Seasons Chef de Cuisine Eric Haugen to bring to the plate the best ingredients available, we invite the top chefs of New England to create a menu which pays tribute to the products. Our Sommelier will pair each dish with a wine chosen by winery or region.

On November 3rd, Chef Rick Allaire will join Chef Haugen in preparing a menu based on seafood caught by fishmonger Rich Cook. Cook navigates the waters behind the Ocean House for lobster, fluke, and cod, and brings Chef Haugen his daily catch. Local honey from Eric Fiske will be featured in the dessert. Chef Allaire hails from Newport, where he is the Executive Chef at Tucker's Bistro, a 1930s French Bistro serving contemporary American cuisine. His menu offers quality ingredients, sourced from local farms when possible. His fish preparation shows his advanced technique and respect for the product.

Our Farm + Vine dinners will be a unique opportunity to taste amazing food not normally featured on our menu and made purely of fresh ingredients in an elegant seaside setting.

\$75.00 per person, includes hors d'oeuvres, dinner, wine; tax and gratuity are additional.  
Dinner begins at 7pm. To reserve, please call Destination Services 401.584.7000

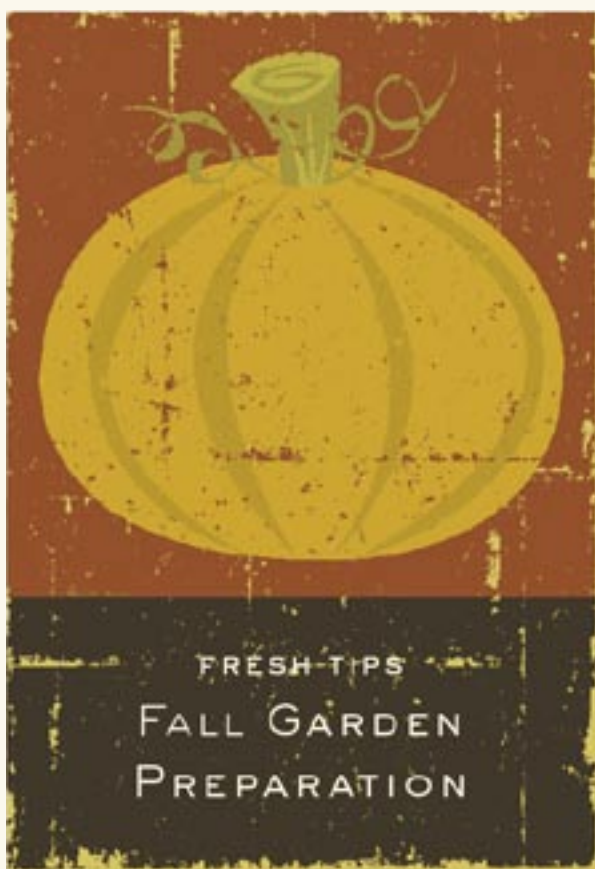


Movie Night at Ocean House

Beginning in August, the Ocean House began the monthly Sunday tradition of hosting dinner and a movie for guests and members of the community. Moviegoers enjoyed a dinner buffet inspired by the selected movie and candy and popcorn during the showing. After the August film "His Girl Friday" and "The Ghost and Mrs. Muir" shown in October, "It's a Wonderful Life" will be shown November 14th. This 1946 American drama, directed by Frank Capra, stars James Stewart as George Bailey, a frustrated businessman whose plot of suicide is stopped by his guardian angel Clarence Oddbody, played by Henry Travers. Throughout the film, Oddbody shows Bailey how he has had a positive effect on people around him, and on the community, by presenting what life would be without his existence. On December 12th, to celebrate the holidays, "A Christmas Carol" will be shown. Based on the classic novel by Charles Dickens, in the 1951 film, Ebenezer Scrooge (Alastair Sim), an old bitter miser, is given the opportunity to redeem himself for his foul behavior when he is haunted by three ghosts on Christmas Eve. Directed by Brian Desmond Hurst, this movie teaches us the true meaning of Christmas.

To purchase tickets, please call 401.584.7000 or visit the Events page on the Ocean House website.





What a summer! Crops in New England were approximately one month ahead of schedule due to our warm spring and sizzling summer, allowing tomatoes to last and last, wow! Alas, all good things must come to an end...but, not yet because one of the tricks to a successful garden is good preparation for next year.

The community garden was prolific this year with everything from Brussels sprouts to heirloom long pie pumpkins. To ensure

success next year, here are a few things we will be doing at the barn that you may wish to include.

- Remove all plant material from vegetable beds which reduces the chance of disease and pests, only composting healthy plant material. It is a good practice to trim back perennials although I like to leave some standing. Sunflowers and coneflowers for example have great seeds for birds and in turn birds eat bad bugs...isn't mother nature crazy!

- A good 1-2 inches of manure over your vegetable beds and around your perennials makes for some good dirt next year. Lime is critical to many areas of the country. You must do this in the fall after harvesting, using hydrated lime; quicklime is too caustic for crops. Follow the directions on the bag.

- Now if you really want to have the best dirt in town try a fall cover crop. Seed your vegetable beds and by spring all the lady bugs in town will be talking about your dirt!

Don't forget to plant bulbs for spring enjoyment. Just when you think winter will never end, up pops a tulip! (Giant alliums are my favorite.)

Happy Fall!



PAMELA STONE, Master Gardener

## Chef's Selection

AT SEASONS RESTAURANT

To experience farm-to-table cuisine through an expert's palate, choose the Chef's Selection from the menu next time you dine at Seasons restaurant. For an incredible price of \$58, you will receive four courses (three savory and one sweet) which will allow you to taste freshly sourced ingredients from local farms. The Chef's Selection offers diners a broad range of flavors, and provides the ultimate experience of what the earth sprouts, the livestock breeds, and the ocean yields. For a light start, the menu offers a salad of Native Field Greens offering a variety of leafy greens with distinct flavor profiles. The fish course, which depends on the day's daily catch, is prepared to best highlight the specific fish and is paired with seasonal produce. The meat course is also accompanied by what the local harvest bears, and is determined by what the meat farmers bring to the Chef. For the last course, the Pastry Chef concocts a scrumptious dessert, whether it is based on the ripest of fruits, or creamiest of cheeses; sure to end dinner on a sweet note.



FROM OUR KITCHEN

## THE SAILOR'S HOT BUTTERED RUM

Yield: about 18 drinks

### FOR THE BUTTER

- 2 cups dark brown sugar
- 1/2 cup unsalted butter
- 1 pinch of salt
- 1 tsp ground cinnamon
- 1/2 tsp ground clove
- 1/2 tsp ground allspice
- 1/2 tsp ground nutmeg

### FOR THE WHIPPED CREAM

- 1 cup heavy cream (ice cold)
- 2 tbsp dark molasses

### FOR THE COCKTAIL (PER DRINK)

- 2 oz Sailor Jerry Spiced Rum  
(any spiced or dark rum may be substituted)
- 2 cups of boiling water
- 2 cinnamon sticks

Cream the butter and sugar together in a bowl. Add in the spices to form a smooth paste. This butter can be refrigerated for future use.

Mix the heavy cream in a large mixing bowl, until soft peaks are achieved, using an electric mixer, Kitchen Aid or good old fashioned wire whisk. Fold in molasses at the end.

Scoop 2 tablespoons of the butter into a heat resistant glass or mug. Pour 2 oz of the rum over the butter. Fill to the top of the mug or cup with the boiling water and stir until the butter is dissolved.

Garnish with the molasses whipped cream and a cinnamon stick.

RESIDENCE HIGHLIGHT

THE TOWER SUITE

Soaring 110 feet above the Atlantic shoreline below, it's hard to believe the grand Tower Suite, with its 360° ocean views, was historically used only as attic space in the hotel. In fact, its four floors of living space, decorated by the renowned Cindy Rinfret, of Rinfret, Ltd., lie inside the walls of the hotel's most recognizable feature and iconic landmark—its Tower. Once a beacon for sailors of decades past, the Tower Suite now represents a beacon of timelessness and sophistication by the sea, a blend of architectural and design features that evoke refined comfort.

The master bedroom, tucked away on the first floor of this seaside retreat, evokes a luxury cruise liner sailing overseas. Wake to 180° views of both the ocean and nearby harbor, complemented by the creams and blues of the room's décor.

*Ascend the grand staircase to the Tower's main floor. At once, guests feel as if they've boarded a tall ship, with soaring 24 ft. ceilings of vertical grain fir and large porthole windows, allowing bursts of light to enter the spacious rooms.*

Guests and residents alike can feast their eyes on the heavenly views while indulging in foods from the hotel's farm-to-table cuisine. On the private deck, chaise lounges provide a peaceful setting for sunning or entertaining. Reading nooks and lounging spaces can be found throughout the residence and a large fireplace provides a venue for relaxation and conversation.

*Yet another level up, in the Tower's soaring loft, one truly has a "bird's eye view" from the charming day-bed and bamboo desk. It is a perfect space for writing, reading, or an evening cocktail.*

A spiral stair leads up to the Crow's Nest which has 360° views from its porthole windows; one level above is the rooftop widow's walk with breathtaking views of Block Island, Stonington and Montauk.

The Tower Suite can be booked for a stay of a night or longer! Please call 401-584-7100 for details.

*Residence also available for purchase.*





## TELEPHONE BOOTH

Tucked into the long hallway leading away from the Living Room, surrounded by an array of beautiful paintings representing spectacular art periods of the past and present, you can find the original telephone booth of the Ocean House.

Made of rich, dark wood, the booth features a small angular banquette which once sat guests years ago, calling, near and far, families, friends, or business partners, from their weekend getaway. The snug telephone booth, which was home to the first phone line in Watch Hill, was restored to save the source of communication, and privacy, for hotel guests through time.

## EMPLOYEE SPOTLIGHT



### MARY DEVIZIA DIRECTOR OF CATERING & EVENT MANAGEMENT

As the Ocean House Director of Catering and Event Management, Mary brings to the Ocean House extensive experience in planning and creating events from busy corporate meetings to grand galas. From Las Vegas, Nevada to Atlantic City, New Jersey, Mary has organized functions

in large venues, and diligently trained teams to organize successful events. At the Ocean House, Mary has been responsible for detailing every wedding, corporate group gathering, and private event booked at the resort. During her meeting with brides, Mary's warm personality puts brides at ease. Her attention to detail, from organizing a tasting of the menu and providing the bride with options of locations for the ceremony, cocktail party and reception to anticipating the bride's needs, makes any wedding day magical.

At the Ocean House, Mary is responsible for all events including our weekly clam-bakes on the beach and all of our incredible opening events this past summer. As the planner for corporate getaways, Mary organizes everything from luncheons to croquet games for the entire team. When planning a special day at the Ocean House, be assured it will be a great event when Mary is on your side!



30% off published rates!  
*Winter Wonderland*

AVAILABLE NOVEMBER 1, 2010 - APRIL 15, 2011

*Don't let the Winter Blues get you down! Winter in New England is an incredible time to getaway to the Ocean House.*

*Weekdays:*

Deluxe Bay View room: \$368  
Deluxe Ocean View room: \$382

*Weekends:*

Deluxe Bay View room: \$385  
Deluxe Ocean View room: \$399

*Package Includes:*

- Enjoy luxurious accommodations
- Daily breakfast for two
- Round trip transportation and two tickets to Mystic Aquarium

Enjoy "SenseSational Seas" highlighting the spectacular (and sometimes superhuman) sensory capabilities of their many aquatic animals. Whether you choose to wade with the whales, get on your hands and touch a shark, feed a ray or pet a penguin, Mystic Aquarium has all sorts of animals to see. From poisonous frogs to piranhas to a 1,900 pound sea lion or watch the cousins put on a show, this is a perfect way to spend a wintery day before returning to the hearth and home of the Ocean House.

WINTER WONDERLAND PROGRAM RESTRICTIONS:

Package available seven (7) days a week. Limit two people per package. Not applicable to groups. From November 1, 2010 through April 15, 2011, cancellations must be received 72 hours prior to arrival to avoid penalty charges to your credit card equal to the first nights room and tax. Additional fees may apply. The property reserves the right to charge an early departure fee in the event a guest departs earlier than the original departure date. Based upon availability; restrictions apply. Rates subject to change without notice. Taxes and resort fee are not included unless otherwise noted. Not available November 24th or November 25th, 2010, December 24th or 25th, 2010, December 31st, 2010 or January 1st, 2011.

## EVENTS IN WATCH HILL

5 & 6 NOVEMBER

### *Wine Camp Weekend with Jonathan Edwards*

A weekend with Winemaker Jonathan Edwards where you will tour the winery, blend your own wine, and receive a case to take home. For reservations, please call 401.584.7000.

12 - 14 NOVEMBER

### *New England Cheese Weekend with Allison Hooper*

Cheesemaker and author Allison Hooper hosts a weekend filled with cheese related activities including cheesemaking and a four course dinner. For reservations, please call 401.584.7000.

25 NOVEMBER

### *Thanksgiving Day*

Whether you prefer a casual buffet or a formal, prix-fixe five course meal, join us for a Thanksgiving Day feast. Buffet \$55 per person, Seasons dinner \$75 per person. For reservations, please call 401.584.7000.

27 NOVEMBER

### *Ocean House Tree Lighting Ceremony and Community Open House*

A special holiday Brunch and menus in our dining room, and a Holiday Trunk Show, will be offered throughout the day while holiday carols, hot cocoa, cookies, live music and a visit from Santa follow the lighting of the first Ocean House Christmas tree in the evening.

25 DECEMBER

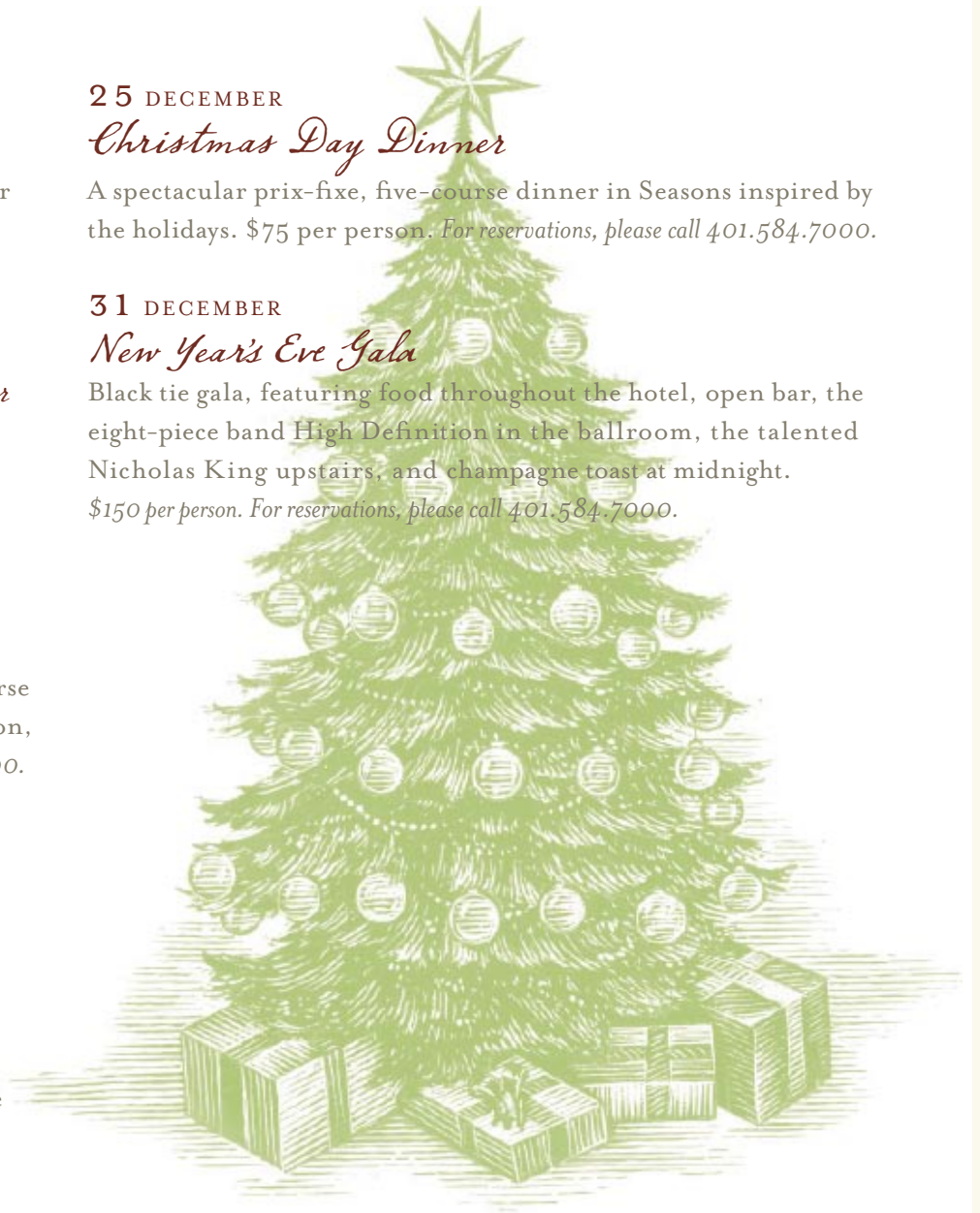
### *Christmas Day Dinner*

A spectacular prix-fixe, five-course dinner in Seasons inspired by the holidays. \$75 per person. For reservations, please call 401.584.7000.

31 DECEMBER

### *New Year's Eve Gala*

Black tie gala, featuring food throughout the hotel, open bar, the eight-piece band High Definition in the ballroom, the talented Nicholas King upstairs, and champagne toast at midnight. \$150 per person. For reservations, please call 401.584.7000.

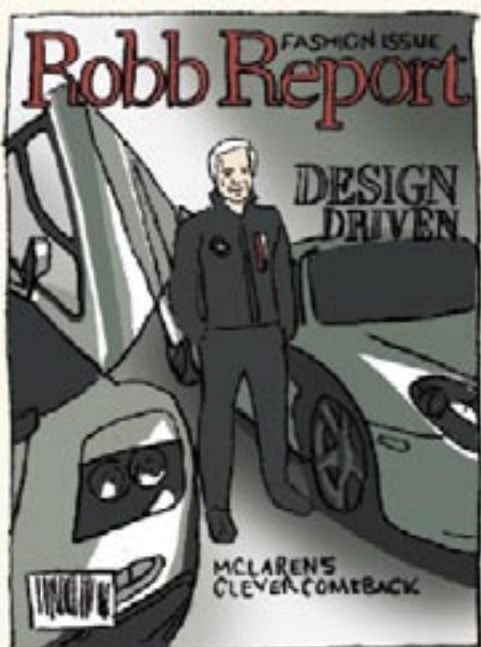


## *What They're Saying About Us...*

These notable publications have recently written about the Ocean House!

*"Perched high on a bluff with views of Block Island and Montauk, the grand Ocean House mixes a traditional style nodding to its original post-Civil War construction with a modern luxury that acknowledges its recent \$140 million restoration."*

PHILADELPHIA MAGAZINE, SEPTEMBER 2010



*"The new building's height, the size and position of its windows, and the distance between its floors exactly match the measurements of the original structure, but inside the historically accurate shell lies a contemporary resort with underground parking, a spa and fitness center, 23 condo-style residences, and 49 accommodations."*

ROBB REPORT, SEPTEMBER 2010

*"The 49-room hotel, which is part of the Preferred Boutique hotel group, has a spectacular seaside setting. The restaurants and spacious verandas overlook a private beach."*

WALL STREET JOURNAL,  
SEPTEMBER 9, 2010

*"The small plate menu for in-house Seasons restaurant is created daily from fresh ingredients plucked by Ocean House Food Forager (yes, that is her job title) Pamela Stone. A team of enthusiastic young chefs craft dishes that are creatively conceived, often witty and ultimately scrumptious. For foodies who'd prefer to observe cooking action over surfers catching waves, ask for a coveted seat facing the demonstration kitchen."*

WESTCHESTER MAGAZINE,  
SEPTEMBER 2010

*"The impeccable refurbishment of the hotel—which mostly meant tearing down and rebuilding—has expanded the square footage of its rooms and married nineteenth-century charm with contemporary trappings. The hotel's main restaurant, Seasons, is still filled with wicker seaside seating, but a mammoth plush banquet and bevy of Tory Burch-clad visitors, suggests a striking modernity. It also suggests the Ocean House's enormity of both prestige and property may become a small state's open gateway to non-native clientele."*

RHODE ISLAND MONTHLY, SEPTEMBER 2010



OCEAN HOUSE  
WATCH HILL, RHODE ISLAND