

OCEAN HOUSE

WAVES

WATCH HILL, RHODE ISLAND

*Spring breezes rustle
budding flowers and fresh
green leaves, filling the air
with the scent of new life.*

Birds return from a summer spent in the south, swooping along the coast and fishing in the waters off of our beaches. Weekends are spent outside, watching the world come to life. Honey bees buzz among the flowers as our kitchens begin to fill with an abundance of fresh produce. Spring has arrived.



April/May/June 2012

LETTER FROM THE PRESIDENT AND MANAGING DIRECTOR



THE OCEAN HOUSE CULINARY TEAM VISITS
THE JAMES BEARD HOUSE, NEW YORK CITY

Dear Friends,

As we approach the two year anniversary of our reopening, it is amazing to look back at what we have accomplished, and see how far we have come. Spring is traditionally viewed as a time of rebirth, and it certainly brings a change to the Ocean House and the coastal area that surrounds us. Summer friends return, and we start to spend our days outside more and more.

Spring brings back several traditions and activities, including Easter and Mother's Day, while other year-round events get a new spin, such as our **FARM + VINE** and **IN THE KITCHEN** series, which are

energized by the early spring produce. This year we introduce our new Salon Series, which features intimate performances by nationally recognized entertainers. We look forward to welcoming you at the Ocean House to experience yet another unique season.

Warm regards,

DANIEL A. HOSTETTLER
President & Managing Director



Social Notes

VALENTINE'S DAY WITH SALT MARSH OPERA February 14, 2012



BEER, HOME AND AWAY February 2012



OH!

THE SPA AT THE OCEAN HOUSE

OH! WELLNESS WEEKEND

20–22 April

The OH! Wellness Weekend provides a personalized experience that relaxes while improving your overall well-being. The three-day stay includes fitness classes and consultation with one of our trainers, personal time at the OH! Spa and a lesson with our Food Forager using the healthiest of local ingredients. All activities are at your leisure, providing you with the flexibility to do as little or as much as you want, and focus on your personal wellness.

For reservations, please call 401.584.7070.

Weekend includes:

- Impeccably appointed accommodations in our Deluxe or Terrace Water View Rooms
- Spa Cuisine Lunch
- Sunday Brunch
- 10% off all spa treatments
- Motivating Fitness Classes
- Smoothie Making Class
- OH! Spa Tote

Receive 20% off best available rate.

Recent Recollections of the Ocean House



“I have only cried twice when leaving a hotel—once from Hotel Baglioni in Venice and this morning as we pulled away from the Ocean House. There was absolutely no part of me that was ready to leave this gorgeous hotel and the luxurious pampering that we received during our stay here. We have traveled extensively throughout the better part of Europe and the Caribbean Islands and have stayed in some of the finest hotels and the service we received this past weekend at the Ocean House rivaled that of the crème de la crème.” *From TripAdvisor*

“My husband and I went for the Jazz Brunch at the Ocean House. It was a delightful experience. The food, service and ambiance are excellent. We had a table with an ocean view that was spectacular. My husband especially loved the raw bar. I loved it all!” *From TripAdvisor*

“I have already recommended the Ocean House to at least 10 different people. I can’t wait to return and I miss the incredibly attentive service, the crashing waves, wonderful atmosphere and that dreamy, comfortable bed. AHHH. I have booked reservations already for November so my husband and I can celebrate our birthdays.”

Guest Comment Card

“I think the Ocean House is one of the best hotels on the East Coast. I am in the hospitality industry and understand a great hotel and the product is there. I will continue to recommend OH to my group clients, friends and family and hopefully will enjoy the OH for years to come. Thank you to your wonderful staff at the Ocean House—I look forward to returning soon.” *Guest Comment Card*

GROW WITH US: FUNDAMENTALS OF CONTAINER, KITCHEN AND URBAN GARDEING



\$77/ person for Saturday activities only;
20% discount on room rates

With the return of spring, we are eager to get seeds into the ground. This class offers tips and techniques for planting, whether you plan to do so in containers, in your own garden or in a nearby community garden. Saturday morning, all participants will get dirty planting in containers and learning the principles of vermiculture (using worm castings to enrich the soil).

We will be joined by one of our local farmers, who will speak to us about the special challenges and rewards of planting heirloom seeds and growing organically. If you have always wanted to grow your own, come learn to grow with us! Saturday afternoon, the Ocean House’s own Farmer Judy will guide us in a tour of the Avondale Community Garden and share her wisdom on fundamentals such as seeding, staking and spacing.

In the Kitchen



7:00 p.m. in Seasons
\$85/ person
(plus tax and gratuity)
For reservations, please call
401.584.7000 or book
through OpenTable.

To celebrate the unique history of Rhode Island our first four IN THE KITCHEN dinners explore the culinary traditions of the different cultures that have influenced the food in our region, and the food that shaped the experiences of hotel guests throughout our history.

18
APR

Italian Cuisine—In April, our Chefs celebrate Italian cuisine, which has had influence in the state since the turn of the 20th century. Using local ingredients, our Chefs will demonstrate how to prepare different recipes at Seasons’ Chef Counter, which will then be served as a part of a three-course menu paired with wines.

16
MAY

Native American Cuisine—In May, our Chefs interpret the Native American culinary heritage at the heart of our nation. Using local ingredients, our Chefs will demonstrate how to prepare different recipes at Seasons’ Chef Counter as part of a three-course menu paired with wines.

20
JUNE

1960s—A menu from the 1960s is re-interpreted and served as a three-course dinner paired with wines. A cooking demonstration will reveal how to prepare some of these recipes that celebrate the Ocean House’s culinary traditions.



SEASONAL FAVORITE

FISHERS ISLAND HARBOR
SEAL CRUISE

One of our area’s best-kept secrets is the annual visit of the Harbor Seals to Fishers Island Sound. The fascinating creatures migrate south from cold, northern waters to enjoy Rhode Island’s warmer water temperatures and sunshine. Early spring, during low tide, is the ideal time to catch these gentle beasts hauled out on rocks, resting, socializing and sunning in groups.

Local resident Captain Jack Spratt offers tours in April for a chance to get up close and personal with the seals aboard his very own classic wooden motor yacht, Encore. During the two-hour cruise, Captain Jack provides a wealth of knowledge about the wildlife and Fishers Island Sound. With his strong ties to the Mystic Seaport, all charter fees from the tours are donated to this worthy organization, which strives to inspire an enduring connection to the American maritime experience.

The tours depart from Watch Hill’s Mason Dock and run:

April 14–15 (9:00 a.m. to 11 a.m.)

April 20–22 (2:00 p.m. to 4:00 p.m.)

April 27–29 (9:00 a.m. to 11 a.m.)

Other dates are also available by request.

The cost is \$40/ person, with a maximum of six people per tour, and reservations are essential. For more information and reservations, contact Captain Jack 860.227.2339.

FROM VINE TO WINE

Once a month, Ocean House Sommelier Jonathan Feiler hosts a weekend focused on wine.

Friday—Saturday, April 20–21

CALIFORNIA CABERNETS: SONOMA V. NAPA VALLEY

In April, learn how the two California winemaking regions produce different styles of Cabernet. Meet our Sommelier at an intimate wine and cheese reception on Friday evening, and taste wines at the seminar on Saturday.



Friday—Saturday, May 18–19

OLD WORLD V. NEW WORLD CHARDONNAY

In May, learn how the production of Chardonnay has evolved, and the differences in flavor between the two production methods. Meet our Sommelier at an intimate wine and cheese reception on Friday evening, and taste wines at the seminar on Saturday.

Friday—Saturday, June 15–16

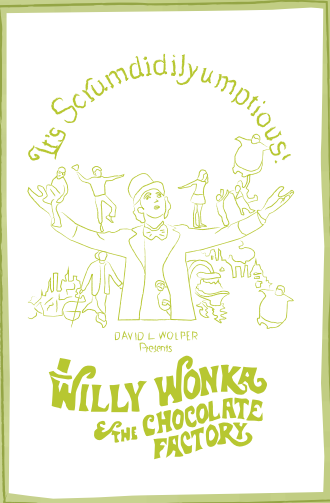
PINOT NOIR: THE KING OF GRAPES

In June, learn the challenges of growing the Pinot Noir grape, and why it is considered the most popular wine. Meet our Sommelier at an intimate wine and cheese reception on Friday evening, and taste wines at the seminar on Saturday.

6:00 p.m. to 7:00 p.m.; \$38/ person (plus tax); For reservations, please call 401.584.7000.

Movie Night

Once a month, we pair one of our favorite movies with a delicious dinner buffet inspired by the film. In spring, we screen two classic films that will touch your heart and make you laugh. During the film, enjoy freshly popped popcorn and candy.

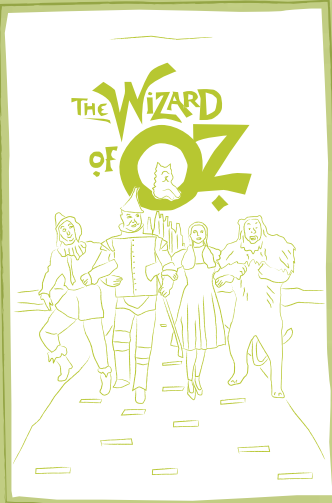


Sunday, April 29

WILLY WONKA AND THE
CHOCOLATE FACTORY

In April, we screen the classic film “Willy Wonka and the Chocolate Factory.” Based on the story by writer Roald Dahl, the film follows Charlie Bucket (Peter Ostrum) as he searches for one of five golden tickets to tour the most famous, and mysterious, chocolate factory in the world. Gene Wilder plays Willy Wonka, the factory’s eccentric owner.

*6:00 p.m.; \$32/Adult; \$18/Child
(plus tax & gratuity)*



Sunday, May 27

THE WIZARD OF OZ

In May, we screen the classic film “The Wizard of Oz.” In the 1939 film, Dorothy Gale (actress Judy Garland) embarks on a journey to find the Wizard who can help her return home, after a tornado takes her to a magical land, and meets heart-warming characters along the way.

*6:00 p.m.; \$32/Adult; \$18/Child
(plus tax & gratuity)*



Growing produce in New England is not for the faint of heart. You need to be resourceful, persistent and undaunted by setbacks. You need to understand that coastal winds carrying salt sprays, pummeling nor'easters, freak April snow showers and hot, humid summers (and usually, all of the above) are always waiting in the wings. We are lucky that in just Rhode Island alone, we have more than 700 farmers and growers of food willing to battle these conditions. More specifically, here at the Ocean House, we are lucky we have Farmer Judy to take on these mercurial conditions.

This is the second summer that Judy Sciro, aka Farmer Judy, a lifelong Connecticut resident and farmer, has overseen the produce and herb garden program here at the Ocean House. It's not uncommon to see her wheeling her distinctive flower-appliqued cart around the grounds, as she seeds, weeds and nurtures the kitchen garden overlooking the sea. She also tends to the six beds that we keep at the

Avondale Community Gardens, from which she coaxes precious purple and white striped Fairytale eggplants; Serrano peppers and Thai chiles; multi-hued carrots and bunches of red and white French Market radishes.

After one year of observing what it is that our Chefs want (More radishes! More Chiogga beets! More white carrots!) Judy has drawn up a plan for what she'll place back into the ground this spring. For our kitchen garden, she intends to go with more conventional Italian basil, in place of the exotics she planted last year. Also, more rosemary and dill, which she laments she can't keep stocked because the Chefs get out there and overpick it before new growth can be established. She'll keep all of the lavenders, both the Provence and the Hidcote, and plant even more. She'll also expand the amount of borage, whose beautiful, cucumber-flavored blue and white flowers garnish so many of our Ocean House dishes.

If you visit us this summer, expect to see Farmer Judy. If you'd like to meet her or learn tips and techniques to plant in your own garden or containers, join us on Saturday, May 5 for our daylong program "Grow with Us." On that day, Farmer Judy will guide us on growing produce indoors and out, alongside instruction from Nancy Warner, of the Worm Ladies of Charlestown, who will explain vermiculture, the practice of using worms to compost and help your garden grow. With this kind of guidance, we all stand a better chance of successfully planting in feisty New England.

Happy planting!

JAN FAUST-DANE

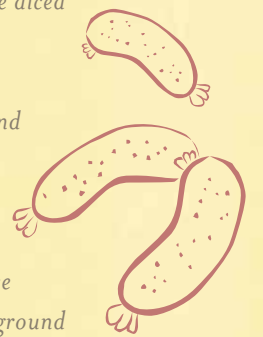
FROM OUR KITCHENS

SPICY HOPKINS FARM LAMB MERGUEZ SAUSAGE STUFFING

BY CHEF JOHN KOLESAR

For the Merguez Sausage:

2 pounds lamb shoulder, large diced
2 tablespoons fennel seeds
2 tablespoons cumin seeds
1 tablespoon cinnamon, ground
1 tablespoon turmeric
2 tablespoons za'atar
2 tablespoons paprika
1 tablespoon Chinese five spice
1 tablespoon espresso coffee, ground
1 teaspoon red crushed pepper
2 teaspoons cayenne pepper
2 tablespoons kosher salt
1 tablespoon black pepper



For the Stuffing:

2 pounds Merguez sausage, ground
2 cups celery, washed and small diced
2 cups carrots, peeled and small diced
1 cup Spanish onion, peeled and small diced
½ pound butter, medium diced
3 cups chicken stock
4 cups day-old bread, small diced
2 cups panko breadcrumbs

Kosher salt and fresh cracked pepper, to taste

For the Merguez sausage, set up a meat grinder with a medium die. Combine all ingredients in a medium bowl. Pass through grinder and refrigerate

For the Stuffing, melt butter in a large skillet over medium-high heat. Add ground Merguez sausage. When sausage is cooked through, add celery, onions and carrots. Once vegetables are tender, deglaze pan with chicken stock. Bring stock to a simmer, and add bread and panko breadcrumbs. Remove from heat and continuously stir mixture, until fully incorporated. Season with salt and pepper.

To plate, transfer stuffing to a serving platter

Farm + Vine Dinner Series

Our Farm + Vine Dinner series returns with an incredible lineup of the most talented Chefs, the best local farms and incredible wines. We invite regional culinary masters to prepare hors d'oeuvres and a three-course dinner in Seasons focusing on ingredients from an area farm. A guest wine expert pairs wines with the dishes.



WEDNESDAY, APRIL 4
Matt Gennuso of
Chez Pascal, Providence, RI
Farm: White Barn Farm
Wrentham, MA
Vine: Ferrari-Carano
Vineyards



WEDNESDAY, MAY 2
Karsten Hart of
Castle Hill, Newport, RI
Farm: New England Grass
Fed, South Kingston, RI
Vine: Antinori Winery



WEDNESDAY, JUNE 6
Chef Chad Hoffer and Tyler Burnley
of Thames Street Kitchen (tsk),
Newport, RI
Farm: Simmons Farm,
Middletown, RI
Vine: Duckhorn Vineyards

7:00 p.m. in Seasons; \$85 / person (plus tax and gratuity). For reservations, please call 401.584.7000 or book through OpenTable.

Mother's Day

Sunday, May 13

This year, skip the flowers and bring her to the Ocean House for Mother's Day. Our breathtaking ocean views will brighten her day, and our dedicated staff will give her the attention she deserves. A Brunch Buffet in our Seaside Ballroom will provide mom with an array of savory and sweet dishes. Mother's Day in Seasons offers our Chefs' tasting menu of what is freshest in spring in an elegant seaside setting. Time spent at the Ocean House is the perfect gift.

Brunch Buffet: 10:00 a.m. to 4:00 p.m.; \$58/ adult, \$30/ child (plus tax and gratuity). Dinner in Seasons: 11:30 a.m. to 6:30 p.m.; \$85/ person (plus tax and gratuity)



WEEKAPAUG INN

WEEKAPAUG, RHODE ISLAND

In October, our sister property the Weekapaug Inn opens just a few miles down the road. Progress on the building has remained on schedule. The plumbing, HVAC and electrical are well under way, and drywall is being installed. The steel and concrete frame for the Fenway Annex, home of the fitness studio and three of the residential suites, is complete, as well as the concrete for the pool.

The Inn will attract guests and families with sweeping views of Quonochontaug Pond and the Atlantic just beyond, 27 guest rooms and four two-bedroom signature suites. Amenities will include farm-to-table fine and casual dining, a fitness center and outdoor pool, indoor and outdoor boutique event space and access to the private community beach.

Local Providence design company Taylor Interior Design Inc. was chosen to design the Inn. Inspired by classic Cape Cod style, the designers placed an emphasis on a fresh use of existing Inn furnishings heavily balanced by up-to-date pieces. The furnishings are a mix of Arts and Crafts, Colonial Revival and new furnishings. Each room will have a distinct color palette and a unique look. We recently set up a "mock room" and are excited to share the photos with you of two of the distinctive color palettes that will be used.

We are also pleased to share two significant appointments to the Inn's executive team, both of whom come from the Ocean House family.



ANTONIA KOROSEC, our former Assistant Managing Director, has been appointed as the General Manager & Innkeeper. Antonia brings more than 10 years of international experience in the luxury hotel and private club industry. Her passion for hospitality, love of the area and extensive experience from opening the Ocean House make her the ideal person for the position.



CHEF JENNIFER BACKMAN, who is currently serving as our Executive Sous-Chef, will be moving to the Inn in June to become the Executive Chef, where she will oversee the culinary operations for the Main Dining Room, the SeaRoom and the Bathhouse. She will utilize local produce and the ethical use of the sea to create unique and unforgettable dining experiences in all of the restaurant outlets and banquet spaces.

Guests at both properties will have reciprocal access and privileges, making it easy to experience the amenities at both properties during every visit. We look forward to updating you on the progress of the Inn as we get closer to the reopening!

OCEAN HOUSE ART COLLECTION

The Ocean House Art Collection contains a wide variety of pieces, ranging from exquisite oil paintings by local artists to illustration collections that tell stories from days gone by. In the lobby, we feature a collection of original drawings and typewritten text for *Goodbye to the Ritz*, by Ludwig Bemelmans. While Bemelmans may be best known for the *Madeline* series, his beguiling take on the world of hospitality is certainly what we think is his greatest contribution.



Bemelmans led a charmed and charming life in the midst of European and American society in the first half of the 20th century. He knew everyone worth knowing, went everywhere worth visiting and had a career that included work at the Ritz Hotel, partnership in New York's Hapsburg Restaurant. He traveled the world as a journalist, recording what he saw with a brush and pen.

Goodbye to the Ritz was commissioned by *Town and Country* magazine to commemorate the Ritz-Carlton Hotel when it was demolished in 1951 to make way for an office building. Designed by Warren & Wetmore, who also designed Grand Central Terminal, the Ritz-Carlton had the finest reputation in New York around the time of the World War I. Bemelmans had worked at the hotel as a young immigrant, and these sketches capture the true spirit of the Ritz and hotels during the era, from the perspective of the staff.

Special thanks to Lansing Moore, who assembled a significant portion of the Ocean House Collection, and who detailed and wrote much of the text included in this article in his fascinating catalog *Art at the Ocean House: The Good Life Through the Artist's Eye*.

This spring, we add weekly art tours to our resort activities so that we can share our collection with you.

AMERICAN SONGBOOK SERIES

SHARON RUBEN

Friday, June 1

Opening our American Songbook series, will be New York performer Sharon Ruben. A graduate from the Juilliard School of Music, Ruben has played many primary roles in Radio City Music Hall productions including Hal Prince's *Fiddler on the Roof*, *Kiss Me Kate* and *Oklahoma*.

MARION MARKHAM

Friday, June 15

We welcome back New York talent Marion Markham, who has graced our American Songbook stage for the past two summers. She will perform an incredible show, showcasing a unique theme for the evening.

8:00 p.m.; Complimentary for Ocean House guests and members; \$10/ person for outside guests

Easter

Sunday, April 8

EASTER AT THE OCEAN HOUSE

Spring brings us the budding of nature and the joyful holiday, Easter. At the Ocean House, we begin our Easter celebrations with a reading of the adorable story “The White House Egg Roll.” Then we invite children to roam the property to discover hidden Easter eggs filled with chocolates and other sweet treats during our Easter Egg Hunt. Afterwards, the Egg Roll on the South Lawn will have children chasing their painted eggs, as laughter fills the air. After the Easter activities, children will enjoy the opportunity to take a picture with the beloved Easter Bunny. A special Easter Sunday Brunch Buffet in the Seaside Ballroom, overlooking the blooming outdoors, or an Easter dinner in Seasons with a five-course tasting of our signature farm-to-table cuisine, will bring family and friends together over a delicious feast.



Reading: 9:30

Egg Roll: 10:00 a.m.

Egg Hunt: 11:00 a.m.

Reading, Egg Hunt and Egg Roll: \$15/ person (for outside guests), to be donated to WARM Shelter in Westerly; Complimentary for Ocean House guests and members

Brunch Buffet: 10:00 a.m. to 4:00 p.m.; \$65/ adult, \$35/ child (plus tax and gratuity)

Dinner in Seasons: 11:30 a.m. to 6:30 p.m.; \$85/ person (plus tax and gratuity), adults and children over 8 years of age. Optional wine pairing \$40.

EMPLOYEE SPOTLIGHT



JEANNINE LEVASSEUR

ROOMS DIRECTOR

We are pleased to introduce Jeannine Levasseur, our new Rooms Director. Jeannine joins us most recently from Inn of the Anasazi in Santa Fe, New Mexico, a Rosewood Hotels property. Prior to that, Jeannine was also in Sante Fe, at the Eldorado Hotel and Spa, and the Enchantment Resort and Mii Amo Spa in Sedona, Arizona. She graduated from ICHM Cesar Ritz with an Associates Degree in Hospitality Management.

Jeannine started in the industry in 1995 working at EPCOT Center in Walt Disney World. She fell in love with hospitality at Disney when she was able to see guests enjoying their stays and departing happy. As her career evolved, she became more driven and worked in various properties to gain knowledge. Knowing that the guest can have an enjoyable time and the desire to come back is what she regards as her favorite part of the job.

CHEF PAUL PEARSON

CHEF DE CUISINE OF SEASONS

We are thrilled to announce the appointment of our new Chef de Cuisine of Seasons. Paul Pearson comes to us from North Pond in Chicago, Illinois. He brings an inherent understanding of and passion for farm-to-table cuisine that will help him lead the team in Seasons to create memorable and uniquely New England food that reflects his style of simplified elegance.

Prior to working at North Pond, Chef Pearson worked at the Blantyre in Lenox, Massachusetts, a Relais & Chateaux property. His previous experience includes working at Ascots Restaurant in Bermuda, and Melton’s Restaurant, Belvedere Restaurant/ Mirabelle Restaurant, Le Petite Blanc Brasserie and Swallow Hotel, all in the United Kingdom. He received his degree at the York College of Further and Higher Education in York, England.

Father's Day Fishing Safari

THE FUNDAMENTALS OF FLY FISHING

IN OUR LOCAL WATERS

Friday–Sunday, June 15–17

Learn the fundamentals of fly-rod fishing alongside Ocean House Food Forager Jan Faust Dane. On Friday evening, meet fly-fishing expert Ed Lombardo. On Saturday morning, tie your own flies and practice fly-fishing techniques. In the afternoon, take your new flies to the shores of our coastal waters to search for stripers and blues. Your catch will be prepared in Seasons restaurant for dinner that night.

Starting at \$1,340/ person or \$1,688/ two people including guest rooms; \$364/ person or \$728/ two excluding rooms; \$250/ person for Saturday activities only

AN EVENING WITH CHATEAU MONTELENA



Sunday, June 24

Spend an evening with Chateau Montelena, tasting a variety of wines, enjoying dinner and screening of the 2008 film *Bottle Shock*. The film is about the early days of California winemaking, the 1976 blind tasting in which California wines triumphed over French wines and the beginning of Chateau Montelena wines, which paved the way for the state’s winemaking industry.

7:00 p.m.; Pricing: TBD

EVENTS IN WATCH HILL

4 APRIL – *Farm + Vine Dinner with Matt Gennuso*
Chef Matt Gennuso, of Chez Pascal, uses produce from White Barn Farm for three courses paired with Ferrari-Carano wines.
7:00 p.m.; \$85/ person (plus tax and gratuity)

8 APRIL – *Easter Brunch & Egg Hunt and Egg Roll & Book Reading*
Reading, Egg Hunt and Roll: \$15/ person (for outside guests), donated to WARM Shelter in Westerly; Complimentary for guests and members. Brunch Buffet: 10:00 a.m. to 4:00 p.m.; \$65/ adult, \$35/ child (plus tax and gratuity). Seasons: 11:30 a.m. to 6:30 p.m.; \$85/ person (plus tax and gratuity), wine pairing \$40

18 APRIL – *In the Kitchen: Italian Cuisine*
Our Chefs celebrate Italian cuisine and show how to prepare a three-course menu paired with wines. 7:00 p.m.; \$85/ person (plus tax and gratuity)

20–21 APRIL – *From Vine to Wine: California Cabernets—Sonoma v. Napa Valley*
Learn how these two California winemaking regions produce different styles of Cabernet. \$38/ person (plus tax)

20–22 APRIL – *OH! Wellness Weekend*
The OH! Wellness Weekend provides a personalized three-day weekend that relaxes while improving your overall well-being.

29 APRIL – *Movie Night: “Willy Wonka and the Chocolate Factory”*
Enjoy a dinner buffet and snacks while watching the classic story by Roald Dahl. 6:00 p.m.; \$32/ adult, \$18/ child (plus tax and gratuity)

2 MAY – *Farm + Vine Dinner with Karsten Hart*
Chef Karsten Hart, of Castle Hill Inn in Newport, prepares a three-course dinner highlighting Hope Valley’s New England Grass Fed Beef and wines from Antinori Winery. 7:00 p.m.; \$85/ person (plus tax and gratuity)

5–7 MAY – *Grow With Us: Fundamentals of Container, Kitchen and Urban Gardening*
Learn techniques of outdoor gardening, container gardening and indoor gardening. \$77/ person for Saturday activities only

13 MAY – *Mother’s Day*
Enjoy a Brunch Buffet at our Ballroom or a tasting menu in Seasons.
Brunch Buffet: 10:00 a.m. to 4:00 p.m.; \$58/ adult, \$30/ child (plus tax and gratuity)
Dinner in Seasons: 11:30 a.m. to 6:30 p.m.; \$85/ person (plus tax and gratuity)

16 MAY – *In the Kitchen: Native American Cuisine*
We interpret Native American cuisine and demonstrate how to prepare a three-course menu. 7:00 p.m.; \$85/person (plus tax and gratuity)

18–19 MAY – *From Vine to Wine: Old World v. New World Chardonnay*
In May learn how the production of Chardonnay has evolved, and the differences in flavor. \$38/ person (plus tax)

25 MAY – *An Evening in America’s Backyard*
Celebrate Memorial Day weekend with a Western-style barbeque and dancing. 6:30 p.m. to 11:30 p.m.; \$70/ adult, \$35/ child (plus tax and gratuity); cash bar

27 MAY – *Movie Night: “The Wizard of Oz”*
Enjoy a buffet and snacks while watching the classic 1939 film starring Judy Garland. 6:00 p.m.; \$32/ adult, \$18/ child (plus tax and gratuity)

1 JUNE – *American Songbook: Sharon Ruben*
New York performer Sharon Ruben takes the stage. \$10 per outside guest

6 JUNE – *Farm + Vine Dinner with Chad Hoffer and Tyler Burnley*
Chefs Chad Hoffer and Tyler Burnley, of tsk in Newport, prepare three courses, with Duckhorn Vineyard wines and produce from Simmons Farm. 7:00 p.m.; \$85/person (plus tax and gratuity)

15 JUNE – *American Songbook: Marion Markham*
New York talent Marion Markham performs. \$10 per outside guest

15–16 JUNE – *From Vine to Wine: Pinot Noir—The King of Grapes*
In June, learn the challenges of growing the Pinot Noir grape, and why it is considered the most popular wine. \$38/ person (plus tax)

15–17 JUNE – *Father’s Day Fishing Safari: The Fundamentals of Fly Fishing*
Learn the fundamentals of fly-rod fishing. \$1,340/ person or \$1,688/ couple including guest rooms; \$364/ person or \$728/ two excluding rooms; \$250/ person for Saturday only

20 JUNE – *In the Kitchen Dinner*
A menu from the 1960s is re-interpreted and prepared into a three-course dinner. 7:00 p.m.; \$85/person (plus tax and gratuity)

24 JUNE – *An Evening with Chateau Montelena*
Spend an evening with Chateau Montelena, tasting a variety of wines, enjoying dinner and screening of the 2008 film *Bottle Shock*. 7:00 p.m.; Pricing TBD

For reservations to all of the above events, please call 401.584.7000.

What They’re Saying About Us...

These notable media have recently featured the Ocean House!



“This Victorian–style oceanfront hotel on a bluff overlooks a private, white–sand beach with glorious views of Montauk, Block Island, and the Atlantic. The wraparound patio is ideal for curling up together with a glass of wine, while croquet lawns and putting greens add to the eclectic, old–world charm. A \$14.6 million renovation—itsself a labor of love—resulted in 49 light–filled guest rooms and 22 private villas that have modern bathrooms with oversize soaking tubs. Equally satisfying is a meal at the farm–to–table restaurant Seasons, complete with a veranda.”

TRAVEL AND LEISURE, FEBRUARY 2012

“Get away from the crowds by visiting this beach destination in the off–season, when skies are moody and the white sands practically deserted. Built in 1868 and redone to the tune of \$146 million, this Victorian–style property is as grand as ever. Croquet lawns and putting greens add to the eclectic, old–world charm. The 49 light–filled guest rooms and 22 private villas have modern bathrooms with oversize soaking tubs, and the wraparound patio is ideal for curling up with a glass of wine. On the ground floor there’s the farm–to–table Seasons restaurant, and the hotel’s official Food Forager Jan Faust Dane offers cooking classes 3 times a week throughout the winter.”

THE TODAY SHOW, FEBRUARY 9, 2012



OCEAN HOUSE
WATCH HILL, RHODE ISLAND

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