

# OCEAN HOUSE

WAVES

WATCH HILL, RHODE ISLAND

*Leaves fall, and the bright shades of fall give way to the red and green of the holidays.*

The bounty of the Fall harvest leaves our kitchens full as the air turns colder, and snow sprinkles the dunes like confectioners sugar on a sandy cake. Warm apple cider mixes with the smell of the pine boughs that adorn doors and mantles alike. Twinkling lights add cheer outdoors, while indoors, families gather over tables filled with favorites.



*October / November / December 2011*



## LETTER FROM THE PRESIDENT AND MANAGING DIRECTOR



Dear Friends,

Fall and the holidays are a favorite time at the Ocean House. Our kitchens bustle with preparations for holiday meals, and the start of our twice monthly dinner series, **Farm + Vine** and **In the Kitchen**. During Thanksgiving, families gather, and we gather the community together at our **Second Annual Tree Lighting Ceremony and Community Open House**. Christmas brings the **Twelve Days of Christmas**, with activities for the entire family to enjoy, and delicious meals and special events.

I hope that you take advantage of this incredible time of year, and that you choose to spend a portion of the holidays with all of us at the Ocean House.

Best Wishes,

DANIEL A. HOSTETTLER  
President & Managing Director

### Social Notes

### FRIDAY NIGHT CLAMBAKES Summer 2011



### SPECIAL OLYMPICS September 10, 2011

### SALT MARSH OPERA ON THE LAWN August 19, 2011





# OH!

THE SPA AT THE OCEAN HOUSE

Recharge your body and mind after the sizzling summer sun. The OH! Spa's rejuvenating Fall menu offers a selection of serene services designed to promote relaxation and overall well being. Kick off the fall season with a detoxifying service rich with fall ingredients including cider apple extracts, honey and fig. If you are looking to continue the relaxation at home or that perfect holiday gift, the OH! Spa boutique features luxurious skin and body care products, yoga wear and cozy Kashwre blankets and sweaters. Gift Certificates are available at the OH! Spa.

## HARVEST DETOXIFYING EXPERIENCE

90 minutes

Create a feeling of optimal health for the mind and body during this deeply detoxifying healing ritual. Begin with a restorative scrub blended with coffee, olive stones and lemons. Continue with a body wrap rich in rhassoul clay to draw impurities out of your body. Recharge as the curative essences of cardamom, jasmine, bergamot amber, and clove oil are applied. Finally, your skin is quenched with shea butter and figs to protect, heal, and restore naturally.

## HARVEST REPLENISHING FACIAL

60/90 minutes

Freshly harvested plants and orchard fruits come together for the ultimate comforting, hydrating and nourishing experience. Protect and restore your skin with double certified organic products. Enjoy the renewing effects from cider apple extracts along with herbal and oxygenating serums that will revitalize your skin and provide cellular replenishment. An apricot and peach butter is massaged into the skin and is followed by a buckwheat mask that will leave your complexion brighter, restored, and refreshed.

For reservations, please call 401.584.7070.

## Recent Recollections of the Ocean House



"We booked a King Terrace room at the Ocean House for one heavenly night. Loved the room and the service was absolutely exceptional. At one point, I barely hung up the phone when the staff was knocking at the door to help me. Our room was really elegant and we enjoyed the private terrace that opened up to a larger, virtually empty space with a gorgeous view of the beach." *From TripAdvisor*

"Our expectations were surpassed in every way. Ocean House seemed transformed from another era, one that is grand and elegant and full of grace. Our waiter was friendly, knowledgeable and good humored. The food was delicious and each presentation was gorgeous. We are still talking about the experience and will certainly return."

*From OpenTable*

## OUR FAVORITES: HOLIDAY TREAT-HOUSEKEEPING



Our Housekeeping Team share their favorite holiday treats!

Apple Crumb Pie  
-Ixmucane Vader

Cheesecake  
-Maria Cury

Pumpkin Pie  
-Roxanne Silva

Pumpkin Pie  
-Miriam Walsh

Apple Crisp  
-Heidi Erdmann

Mom's Dinner Rolls  
-Jacqueline Harper

Monkey Bread  
-Amanda Tokarski

Soda Bread  
-Carly Fleming

Bismarcks  
-Mike Kasabuski

Portuguese Pudding  
-Valdete Vigigal

Cheesecake  
-Debrah Hope

Egg Nog  
-Jennifer Roberts

## In the Kitchen



This fall, our Culinary Team once again invites guests into the kitchen for the popular "In the Kitchen" series. On the third Wednesday evening of each month, through the spring, enjoy hors d' oeuvres and passed wines during a demonstration at the Chef's Counter on how to prepare a three-course dinner. Following the demo, enjoy the meal, paired with wines.

7:00 p.m. in Seasons  
\$75/ person (plus tax and gratuity)  
For reservations, please call 401.584.7000 or book through OpenTable.

19  
OCT

*Autumn and Spice*- Our Chef uses fall vegetables and spices to create dishes inspired by the season.

16  
NOV

*Preparing for the Holidays*- Learn how to make our Chef's favorite holiday dishes and celebrate the release of the 2011 Georges Duboeuf Beaujolais Nouveau.

21  
DEC

*All About Mushrooms*- A variety of foraged mushrooms are used to prepare a delicious meal.



## LOCAL FAVORITE

### SALTWATER FARM VINEYARD

Saltwater Farm Vineyard spans over 108 acres which border tidal marshes and Wequetequock Cove with views of the Long Island Sound. Fifteen acres are dedicated to growing six varieties of grapes producing acclaimed wines. From the late 1600s to the early 1900s the land was a farm. During the late 1930s, William J. Foster built a public airport on the land, set with a hangar designed by architect John W. Lincoln. In World War II, the airport closed to the public, and in the years after the war, the hangar served a multitude of purposes from warehouse to restaurant.

In 2001, Michael M. Coonery purchased it and decided to convert it into a vineyard, while maintaining the runway as a tribute to its past. In 2003, he planted his first vines and in 2006 the vineyard yielded its first harvest. The vintage hangar was converted into a winery and stunning event space.

349 Elm Street, Stonington, CT; 800.818.7258; [www.saltwaterfarmvineyard.com](http://www.saltwaterfarmvineyard.com)

#### Wine Notes from Sommelier Jonathan Feiler

##### 2009 Estate Sauvignon Blanc

This Sauvignon Blanc has aromas of white flowers and vibrant citrus. The flavors are clean with lemon and grapefruit notes, cut grass and stony minerality. The finish is light and soft, full of bright acidity and fruit. It is great with holiday appetizers and as an aperitif.

##### 2008 Estate Chardonnay

This Chardonnay is bursting with aromas of mango, green apple, pineapple, peach and wet stone. The palate directly reflects the aroma of this wine, and finishes with vibrant, racy acidity. This wine is spectacular with squash soups, roasted pork and grilled vegetables.

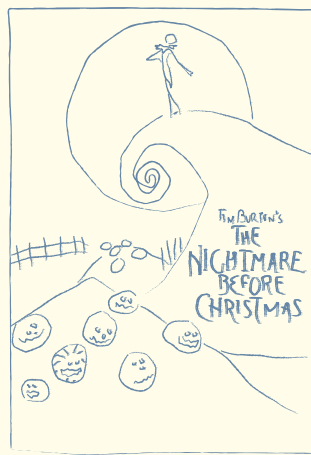
##### 2008 Estate Cabernet Rosé

This Rosé has rich aromas of tarragon and sage with dried cranberry and pomegranate. The flavor has hints of raspberry and strawberry, and finishes dry with bright fruit and smoky notes. The Rosé is excellent with roasted turkey, fruit sauces and chutneys.

##### 2008 Estate Cabernet Franc

This Cabernet Franc has aromas of cherry, smoke and herbs. The palate provides flavors of Cassis, blackberry, tobacco, leather, and herbs. The wine finishes dry, with sweet tannins and clean acidity. It is great with braised and roasted beef, smoked turkey and roasted vegetables.

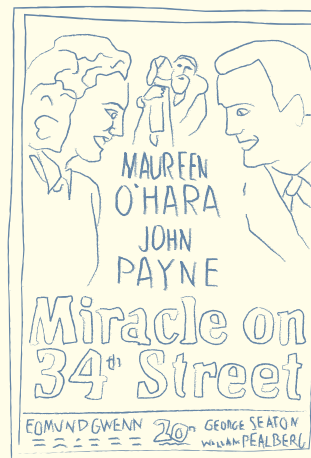
## Movie Night



**Sunday, October 30 / 5:00 p.m.**

### THE NIGHTMARE BEFORE CHRISTMAS

In the spirit of Halloween, we present Tim Burton's "The Nightmare Before Christmas". In the claymation film, Jack Skellington, the Pumpkin King of Halloween Town, stumbles into Christmas Town and falls in love with the feeling and idea of Christmas. When he decides to bring the holiday to Halloween Town, we see how the ghoulish residents put a spooky spin on everything from gift-making to carols!



**Sunday, November 20 / 6:00 p.m.**

### MIRACLE ON 34TH STREET

Join us for the Christmas movie tradition of "Miracle on 34th Street". In the 1947 film, Kris Kringle (Edmund Gwenn) takes on the role of department store Santa Claus in New York City. After Macy's Thanksgiving Day Parade, people are left wondering if Kris is the real Santa. Share this Christmas favorite with your family at the Ocean House.



**Sunday, December 11 / 6:00 p.m.**

### A CHRISTMAS CAROL

Celebrate the holiday with a screening of the 2009 version of "A Christmas Carol". Voiced by Jim Carrey and Gary Oldman, the animated retelling of Charles Dickens' classic novel is about a Victorian-era miser taken on a journey of self-redemption, courtesy of several mysterious Christmas apparitions.

\$32/Adult; \$18/Child (plus tax & gratuity)

Before the movie, a dinner buffet inspired by the film setting is served. During the film, popcorn and other treats will be available for snacking. For tickets, please call 401.584.7000.

## SPECIAL CULINARY WEEKENDS

### Friday–Sunday, October 28–30

#### WINE CAMP WEEKEND

Spend two nights at the Ocean House to learn the art of winemaking from winemaker Jonathan Edwards. Enjoy a wine and cheese welcome reception on Friday, and on Saturday, visit Jonathan Edwards Winery for a tour, a picnic lunch, and the opportunity to create your own case of custom-blend wine. That evening, enjoy a four-course dinner in Seasons Restaurant, and indulge in brunch in the morning before you leave!

\$1,650/per package (one adult "winemaker"); \$1,980/couple (two adults, double room occupancy, making one case of wine) \*\*Member discounts do NOT apply

### Saturday, November 5, 10:00 a.m. – 4:30 p.m.

#### RHODE ISLAND CHEESE WORKSHOP

Hands-on learning, lectures and sampling of cheeses, with two award-winning cheese producers from Rhode Island.

Spend a day learning about the art of cheesemaking. In the morning, Brian Simmons of Simmons Farm will share knowledge and blending techniques for his fresh, flavored goat chèvres. Participants will try different add-ins to create flavor profiles. At lunch, enjoy a full cheese-inspired meal with wine. In the afternoon, Mark Federico of the award-winning Narragansett Creamery will discuss the history and styles of cow cheeses, and guests will sample different varieties and make their own fresh mozzarella, to take home.

\$85, plus tax and gratuity, includes classes, lunch and wine





If the thought of cranberries conjures images of a gelatinous cylinder, with three ringed indentations, then it's time we talked about real, fresh, quality cranberries – grown right here in New England.

Cranberries grow on an evergreen shrub which flourishes only in cooler climates, primarily in the northern part of the globe. They are often associated with this area, and in fact, neighboring Massachusetts is the second largest producer in the country. Our ritualistic Thanksgiving love affair with them stems from the fact that Native Americans introduced them to the first settlers as both food and medicine.

In the wild, cranberries grow in swamps and damp bogs. Modern cranberry production, however, often relies on the use of manufactured beds designed to accommodate highly specialized equipment for growing and harvesting. Typically a bed is prepared with level sand and cranberry stem cuttings are tamped down and encouraged to grow with frequent watering and

fertilization. It takes about three years for a bed to be established; then that's when the fun of harvest begins.

Cranberry harvest is concentrated in October and November, when the berries are at their ripest. Five to ten percent of American cranberry harvest is “dry-picked” with the intact berries being removed with the help of experienced pickers guiding a motorized harvester. Those are the ones you'll see plump and whole in bags at your supermarket, or ideally in quart containers at your farmers' market.

Once the dry-picking is completed, the bog is flooded and the hollow berries rise to the surface of the water for a rougher, but more efficient wet-harvest. These are the berries you'll find in your juices, or dried and sweetened in your granola.

Locally, we are lucky to have a few farms who grow their own cranberries and who will welcome visitors. Of these, the most welcoming is Fairland Farms which has bogs on and around Cape Cod and has been in the cranberry trade for ten generations, with some bogs that have existed since the Civil War. They not only grow organic cranberries, but keeping the bogs active is a tremendous method of land conservation.

This year, forgo the canned cranberry and make an effort to find these beautiful ruby baubles fresh at your farmers' market from a local producer. Better yet, go see them in their bogs firsthand. When you do, you'll see, taste and even help conserve a little bit of New England.

<http://www.fairlandfarm.net/index.html>

Happy Harvesting!

JAN FAUST-DANE

FROM OUR KITCHEN

GRANDPA MCGILL'S EGGNOG

BY: MARQUE KNIFFIN

At last year's Twelve Days of Christmas, our Eggnog Recipe Competition brought us fierce competitors and amazing Eggnog. Voted on by our Chefs and Managing Director, it was a close call, and Marque Kniffin, of Westerly, had the winning recipe. Here we share her recipe, which was handed down to her by her father.

YIELD: 8

- 6 eggs, separated
- ½ cup sugar
- 1 cup bourbon
- ½ cup brandy
- 1 cup heavy cream
- 1 pint milk
- 1 cup vanilla ice cream, softened



- BEAT the egg yolks and sugar until thick.
- ADD the bourbon and brandy and stir the mix until thoroughly blended. The liquor will “cook” the eggs.
- ADD the cream and milk and continue whipping.
- BREAK up the ice cream and add to mixture.
- BEAT the egg white in an electric mixer until stiff and fold them into mixture.
- REFRIGERATE for 30 minutes prior to serving.
- GARNISH with a sprinkle of nutmeg.

It is best after it sits for a day or two in the refrigerator.

*Farm + Vine Dinner Series*

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



WEDNESDAY, OCTOBER 5TH  
**Chef Champe Speidel** of  
Persimmon, Bristol  
Farm: Four Town Farm,  
Seekonk, MA  
Vine: Jermann Wines



WEDNESDAY, NOVEMBER 2ND  
**Chef Andrew Nathan** of The  
Cooked Goose, Westerly  
Farm: Panciera Farm,  
Westerly, RI  
Vine: Saltwater Farm  
Vineyard



WEDNESDAY, DECEMBER 7TH  
**Chef Beau Vestal** of New Rivers,  
Providence  
Farm: Steve Ramos Organic  
Produce, Bristol, RI  
Vine: Vins de Vienne

7:00 p.m. in Seasons; \$75 / person (plus tax and gratuity). For reservations, please call 401.584.7000 or book through OpenTable.

EMPLOYEE SPOTLIGHT

Q&A WITH CHEF ADAM YOUNG

PASTRY CHEF



**What are your favorite ingredients to work with?**

Eggs are one of the key ingredients in my kitchen due to their versatility. I am big into aromatics so I like using fresh herbs and applying them in a nontraditional way. For example, I make basil macarons and flower-flavored desserts. I also like using natural sugars such as local honey, maple, steen's syrup and molasses.

**What makes a great dessert?**

In term of farm-to-table cuisine a great dessert is created by the use of fresh local ingredients, whatever is in season, and applying different textures and temperatures to what we are using.

**In the winter, when there is less fresh, local produce, what do you use?**

During summer we get whatever is fresh, like plums, and we have our farmers freeze the fruit when they are at their peak, that way we have amazing fruit in the middle of winter. We also rely on dairy such as fromage blanc, Vermont Butter and Cheese products, and Narragansett Creamery ricotta.

**How would you describe your food?**

Familiar flavors with nouveau methods.

**What signature dishes do guests comment on the most?**

We also get great feedback on our scones which we serve at breakfast.

**What is your go-to holiday dessert?**

Buche de Noel because it allows you to be extremely creative without jeopardizing its integrity. You can be creative with sauces, fillings, genoise, textures and alcohol.



Philip Gorri van is a master of mixing materials and periods with a warm, inviting space as the result.



Jean Doyen deMontaillou creates order with his use of soothing lavendars and rich eggplant.



Betsey Ruprecht's playful side shines through with a cozy guest bedroom in a mid-century style.



Samantha Knapp created four distinct living spaces out of a 900 sq. ft studio. Here the kitchen is shown.

OCEAN HOUSE LIVING

On October 4th, the Ocean House hosted a designer show house with four talented designers and four great residences. Pictured are some of the highlights.



# Holiday Events



## THANKSGIVING DINNER

**Thursday, November 24**

Join us in celebrating treasured traditions that fill this time of the year with memories. On Thanksgiving Day, get together with family and friends in our Seaside Ballroom to enjoy a Thanksgiving Day buffet. From oven roasted turkey to pumpkin pie, the Ocean House Culinary Team will prepare a wonderful feast.

In Seasons, all the familiar flavors of Thanksgiving are re-interpreted throughout five courses using ingredients from local farms. Our fine dining restaurant will provide a more intimate setting for guests to enjoy a more formal Thanksgiving Dinner.

*Seaside Ballroom- Brunch Buffet 12:00 to 5:00 p.m.; \$65/ Adult; \$35/ Child (5-12 years old); Children under 4 dine at no charge (plus tax and gratuity); Seasons- 11:30 a.m. to 6:30 p.m.; \$85/ person, adults and children over 8 years old (plus tax and gratuity)*



## SECOND ANNUAL TREE LIGHTING CEREMONY AND COMMUNITY OPEN HOUSE

**Saturday, November 26**

After Thanksgiving Day, join us at the Ocean House as we welcome Christmas at our Second Annual Tree Lighting Ceremony and Community Open House. We once again will light our towering tree with the help of everyone in the community. We will have carolers singing, fresh baked cookies, and hot apple cider.



## TWELVE DAYS OF CHRISTMAS

This year we once again celebrate the holidays with our Twelve Days of Christmas. Each day a new activity will have guests enjoying the popular traditions that make this time of year special.

**11 DEC-** The Island Moving Company performs "The Nutcracker". 1:00 p.m.; \$85/ Adult, \$60/ Child (plus tax)

**14 DEC-** Culinary Art students from the Chariho Career and Technical Center will create a Gingerbread Village of Watch Hill. The local landmarks will be unveiled at a reception to benefit the school. 6:00 p.m.; \$25/ person

**15 DEC-** Enter your recipe into our Eggnog Competition, and enjoy a tasting of the best eggnogs in town. 3:00 p.m.; To submit recipe please contact Gina Brown at 401.584.7045

**16 DEC-** A five course farm-to-table dinner in Seasons and Holiday Concert from the Salt Marsh Opera. 7:00 p.m.; \$125/ person (plus tax and gratuity)

**17 DEC-** Three local artists teach an Ornament Making Workshop. 3:30 p.m.; \$20/ person

**18 DEC-** Meet Santa Claus at our Children's Christmas Party, and enjoy a light lunch. 11:30 a.m.; Please bring an unwrapped gift for "Toys for Tots"

**19 DEC-** Throughout the month of December we will accept donations to Toys for Tots.

**20 DEC-** Choose from icing, sprinkles, chocolate chips and more at our Cookie and Cupcake Decorating event. 3:30 p.m.; \$15/ person

**21 DEC-** Local artists perform at Christmas in Song in the Watch Hill Chapel. 5:00 p.m.; Complimentary; a \$5 donation is suggested for The Salvation Army

**22 DEC-** Learn how to make a delicious Holiday Brunch with our Food Forager Jan Faust Dane, and cocktails with our Sommelier Jonathan Feiler. 2:00 p.m.; \$20/ person

**23 DEC-** Bring your children to Story Hour for a reading of "Twas the Night Before Christmas". 1:00 p.m.; \$25/ Adult; \$15/ Child

**24 DEC-** Christmas Eve Dinner in Seasons offers four delicious courses inspired by traditional dishes. 6:00 p.m. to 8:00 p.m.; \$85/ person, adults and children over 8 years old (plus tax and gratuity)

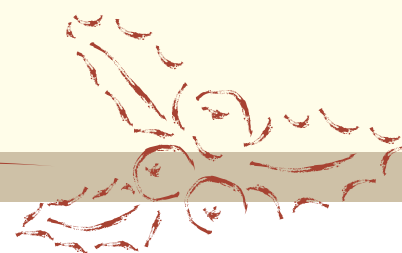
**25 DEC-** End Christmas Day with a four-course dinner in Seasons. 6:00 p.m. to 8:00 p.m.; \$85/ person, adults and children over 8 years old (plus tax and gratuity)

**26 DEC-** Enjoy Boxing Day Brunch in Seasons. 8:00 a.m. to 2:30 p.m.; \$46/ person for buffet; \$21 for à la carte selections (plus tax and gratuity)

*\*A portion of all proceeds from all events will benefit local charities*

## NEW YEAR'S EVE GALA

**31 DEC-** Bid farewell to 2011 and welcome 2012 at our New Year's Eve Gala. Mingle throughout the hotel and enjoy a different dish in each room, from gourmet sliders in Seasons to a sweet dessert display courtesy of our Pastry Chef. 7:30 p.m.; \$150/ person (21 years of age and older only)





## EVENTS IN WATCH HILL

### 19 OCTOBER - *In the Kitchen "Autumn and Spice"*

Our Chefs demonstrate how to use fall ingredients to prepare a three-course dinner, paired with wines. 7:00 p.m.; \$75/ person (plus tax and gratuity).

### 28-30 OCTOBER - *Wine Camp Weekend*

Blend your own case of wine at Jonathan Edwards Winery during a two night stay at the Ocean House and a weekend of winemaking. \$1650/ Winemaker, \$1980/ Couple

### 30 OCTOBER - *Movie Night "The Nightmare Before Christmas"*

A screening of Tim Burton's claymation film, and dinner buffet inspired by the movie. 5:00 p.m.; \$32/ Adult, \$18/ Child (plus tax and gratuity)

### 5 NOVEMBER - *Rhode Island Cheese Workshop*

Learn about cow and goat cheeses with award-winning cheese producers from Rhode Island. Lunch and paired wines included. 10:00 a.m.; \$85/ person (plus tax and gratuity)

### 20 NOVEMBER - *Movie Night "Miracle on 34th Street"*

Screening of the classic holiday movie and dinner buffet inspired by the film. 6:00 p.m.; \$32/ Adult, \$18/ Child (plus tax and gratuity)

### 24 NOVEMBER - *Thanksgiving Day*

Join us for a traditional Thanksgiving Day buffet or a five-course tasting dinner in Seasons. Buffet: \$65/ Adult, \$35/ Child; Seasons: \$85/ person (plus tax and gratuity)

### 26 NOVEMBER - *Second Annual Tree Lighting Ceremony and Community Open House*

Lighting of the Ocean House Christmas Tree and visit from Santa Claus to welcome Christmas. 4:30 p.m.

### 11 DECEMBER - *The Nutcracker*

The Island Moving Company performs "The Nutcracker". 1:00 p.m.; \$85/ Adult, \$60/ Child (plus tax and gratuity)

### 11 DECEMBER - *Movie Night "A Christmas Carol"*

Dinner buffet and screening of the animated film. 6:00 p.m.; \$32/ Adult, \$18/ Child (plus tax and gratuity)

### 15-26 DECEMBER - *Twelve Days of Christmas*

Twelve days of activities and events to celebrate Christmas.

### 31 DECEMBER - *New Year's Eve Gala*

Ring in the New Year at our end of the year gala with live music, gourmet food and cocktails. 7:30 p.m.; \$150/ Person (21 years of age and older only)

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

## GETAWAY PACKAGE

### Winter Wonderland

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

Available November 1, 2011 through April 15, 2012

Enjoy luxurious accommodations in our Deluxe or Terrace Room Categories

Daily Breakfast for Two

\$50.00 Resort Credit

Plus round trip transportation and two tickets to Mystic Aquarium to enjoy "SenseSational Seas" highlighting the spectacular (and sometimes superhuman) sensory capabilities of our many 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.

#### \*General Packages Restrictions

Package available seven (7) days a week. Limit two people per package. Not applicable to groups. From November 1, 2011 through April 15, 2012, 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.

Resort Credit of \$50.00 is deducted from Incidental Charges incurred and cannot be deducted from Room Rate. Taxes, Resort Fees and Gratuities are not included unless otherwise noted. Not available November 23rd or November 24th, 2011, December 23rd 24th or 25th, 2011, December 30th, 31st 2011 or January 1st 2011

All beverages both Non-Alcoholic and Alcoholic are additional and not included in any package that includes Meals.

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

These notable publications have recently written about the Ocean House!



"The temptation is to dwell on the panoramic views, but there is much within that's worth noting as well—the restful pale blue-and-white color scheme, for example, or the tile fireplace, comfortable reading chairs, vintage Watch Hill photos and sailing scenes, pebble-floored shower and pedestal bath. Everything is new, everything works just the way it's supposed to, yet there somehow remains a feeling of kinship with the past, and with the generations who loyally returned again and again to this spot on the Rhode Island shore going back nearly 150 years."

CONNECTICUT MAGAZINE,  
SEPTEMBER 2011

"From dining room to spa, everything at Rhode Island's grand new Ocean House resort focuses on fresh and local. Overlooking the Atlantic in the seaside village of Watch Hill, the main kitchen is under the direction of Chef Eric Haugen, with menus that feature large-and small-plate options and source fresh ingredients hand-chosen by Haugen and his team from nearby local farms. Even the 12,000-square foot OH! Spa draws treatment ingredients from its own beachside herb garden. Keeping true to a strong seasonal commitment and ocean and harvest themes... Special touches include Rhode Island's own Farmaesthetics organic spa products, hot stone treatments that incorporate local beach stones and private lessons on the championship croquet lawn bordering the sea."

SPA MAGAZINE, FALL 2011



**OCEAN HOUSE**  
WATCH HILL, RHODE ISLAND