

# OCEAN HOUSE

## WAVES

WATCH HILL, RHODE ISLAND

*Mother Nature paints glistening masterpieces in frost on windowpanes, children squeal with laughter as they shoosh down snow covered hills; delicious hot cocoa leaves a sweet, whipped cream mustache to be licked off with pure child-like delight.*

Wintertime brings many magical sights, sounds and smells. At the Ocean House, we embrace this time of year by offering many ways to celebrate its wonders. Indulge in a romantic escape and curl up near a dancing fire and rediscover each other. Polish away the effects of winter on body and spirit with a visit to the OH! Spa. Feast on hearty fare at Seasons that will keep you nourished through the cold months. This is a wonderful time to visit the Ocean House, hibernating in luxury as you watch the winter world outside.

*January/February/March 20-13*



## LETTER FROM THE PRESIDENT AND MANAGING DIRECTOR



Dear Friends,

As we look back over the last year, we have a lot to be thankful for. We were ranked by Travel + Leisure readers as the **#4 Top Resort in the Continental United States and #60 Top Hotel in the World**. And Fodor's honored us as one of the best hotels in the world. Neither of these honors would have been possible without your continued support, and we thank you for helping us to achieve these successes.

The winter season at the Ocean House is remarkably different from other seasons. The crowds of summer are replaced with guests looking for a quiet and peaceful seaside escape. We offer an exciting

assortment of activities for the New Year. Food Forager Janice McEachen brings us new and riveting workshops and weekends, Seasons continues to offer outstanding culinary events, and the OH! Spa helps us to center ourselves to get ready for the year ahead. We hope to see you this winter season.

Warm Regards,

DANIEL A. HOSTETTLER  
President & Managing Director

### Social Notes

THIRD ANNUAL TREE LIGHTING CEREMONY AND COMMUNITY OPEN HOUSE November 24, 2012



WEEKAPAug INN EMPLOYEE PEP RALLY October 7, 2012

FARM + VINE DINNER WITH CHEF BILL TAIBE November 7, 2012





## BLACK & WHITE MASQUERADE FUNDRAISER TO “BRING BACK THE BEACH”



### **Saturday, February 23**

The Ocean House channels Truman Capote and his famous 1966 “Black & White Masquerade” event this February to benefit our neighbors in Misquamicut devastated by Hurricane Sandy this past October. Join us in your best black and/or white cocktail attire and add a little mystery with a creative mask. 100% of the proceeds benefit “Bring Back the Beach”, a Westerly Chamber of Commerce initiative to support the Misquamicut Beach recovery efforts.

7:00 p.m. to 11:00 p.m.; \$125/ person; Includes: Open Bar, Food Stations. For reservations, please call 401.584.7000 or book online at [www.OceanHouseEvents.com](http://www.OceanHouseEvents.com)  
Your contribution is 100% tax deductible

## THE OH-CIA CULINARY BOOT CAMP



### **Thursday–Sunday, March 14–17**

Take your cooking skills to the next level! Chef instructors from the famed **Culinary Institute of America** join our Ocean House culinary team to help you release your inner chef! Explore the fundamentals of the culinary arts as you work in the Ocean House kitchens, studying basic cooking methods, learning knife skills and enjoying culinary discussions.

The camp includes two and a half days of instruction, an introductory wine pairing course, lunch on the Friday and Saturday, a basic knife kit, and Ocean House apron and recipes.

\$995/ person (plus tax and service charge); Accommodations available at 20% off best available rate  
For reservations, please call 401.584.7000 or book online at [www.OceanHouseEvents.com](http://www.OceanHouseEvents.com)

## *The OH! Wellness Weekend*

### **Saturday, March 9**

The OH! Wellness Weekend provides a personalized experience that relaxes while improving your overall wellbeing. Devote an entire day just to you and enjoy a fitness class, consultation with one of our trainers, spa cuisine lunch in Seasons, personal time at the OH! Spa and a lesson with our Food Forager using the healthiest of local ingredients.

Join us for the day, or take advantage of a discounted room rate and take the whole weekend to focus on your personal wellness.

Package includes:

- Spa Cuisine Lunch
- 10% Off All Spa Treatments
- Motivating Fitness Classes
- Smoothie Making Class
- OH! Spa Tote
- Accommodations Available at 20% Off Best Available Rate

\$75/ person (plus tax & gratuity)

Please call the OH! Spa directly for more information at 401.584.7070



## *Cooking Through the Seasons...Winter*



Signed copies of the Ocean House cookbook: “Living and Cooking Through the Seasons” will be available at a discount to guests joining us for any of these dinners.

Our popular *In the Kitchen Dinner* series is back for 2013 with a new name and fresh flavors. Each month, enjoy a dining experience inspired by a season in the Ocean House cookbook, *Living and Cooking Through the Seasons*. With New England traditions as the foundation, our talented culinary team draws from farm-to-table sustainability with both classic and innovative preparations. A specialty local farm and vineyard are highlighted during a three-course meal after a meet and greet demonstration with our chefs. Celebrate life, season by season, at the Ocean House.

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

**23**  
JAN

*Braised New England Grass Fed Rabbit with Gnocchi*  
**Farm:** New England Grass Fed  
**Vine:** Silver Oak Cellars and Twomey Cellars

**20**  
FEB

*Braised Duck Neck Raviolo with Jicama, Pickled Pearl Onion, Green Apple, Red Watercress and Mustard Jus*  
**Farm:** Watch Hill Farms  
**Vine:** La Spinetta

**20**  
MAR

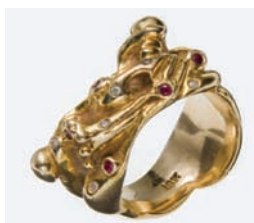
*Pan-Roasted Point Judith Sea Scallops and Glazed Berkshire Pork Belly with Parsnip Purée, Braised Red Cabbage, Apple Condiment and Pomegranate*  
**Farm:** Matunuck Oyster Farm  
**Vine:** Harpoon Brewery





LOCAL FAVORITE

BROOKE KANANI JEWELRY



Brooke Kanani Sachs is a fast-emerging jewelry designer, specializing in handmade, sculptural pieces inspired by nature. A Westerly, Rhode Island, native, Brooke began her career apprenticing with an Old World craftsman from Poland, Marek Zamojski, and was trained in the lost wax method of casting, a technique she learned in college when studying sculpture. Marek encouraged her to stick to her own sculptural style and to make everything by hand, from start to finish.

Many of her inspirations are derived from nature, growing up by the beach and by forests. About her inspirations, Brooke says that she is “intrigued by the anthropomorphic quality of trees, the ripples in the sand that are left behind by the waves or wind, bones, shells, rocks, horseshoe crabs, seedpods, birds, animals and many other things that we tend to take for granted in our demanding lives. The juxtaposition of these objects with the refined qualities of precious metals and stones is a way of paying homage to nature in a way that I truly see fit. Everyone can relate to these objects. They are everywhere if we slow down for a moment and take a look around.”

View her jewelry on her website [www.brookekanani.com](http://www.brookekanani.com), or visit the Ocean House Boutique to see a selection of her pieces.

From Vine to Wine

Ocean House Sommelier Jonathan Feiler and his wine-focused weekends return! Meet Jonathan at a wine and cheese reception on Friday evening in the Club Room. On Saturday, learn about wines in a lecture led by Jonathan, and discuss the qualities and flavor profile of the wine during the tasting.



Friday–Saturday, January 18–19

A TASTE OF SCOTLAND: Take a tour of Scotland’s Whiskeys. Topics of discussion will include geography, history, styles and flavors.

Friday–Saturday, February 15–16

RHONE VALLEY: This class will compare and contrast wines from France’s Rhone Valley. Learn how geography and wine making styles affect the flavor of the region’s wines.

Friday–Saturday, March 15–16

DESSERT WINES: Compare and contrast dessert wines from around the world. The class will discuss how climate, geography, different varietals and wine making styles affect the flavor of these delicious after-dinner wines.

Friday reception: 6:00 to 7:00 p.m.

Saturday class: 11:00 a.m. to 1:00 p.m.

\$40/ person (plus tax)

For reservations, please call 401.584.7000 or book online at [www.OceanHouseEvents.com](http://www.OceanHouseEvents.com)



IN THE KITCHEN: CULINARY EDUCATION SERIES

Join Ocean House Food Forager Janice McEachen as she launches our new *In the Kitchen* culinary education series, which will be offered one Saturday each month. She will cover a variety of topics in these fun and informative sessions. You will have the opportunity to work hands-on with Janice and members of our outstanding culinary team to learn the secrets of our top-notch kitchen. Take home an Ocean House apron and recipes from your class.



Saturday, March 23

INTRODUCTION TO BREAD BAKING

Ocean House Executive Pastry Chef Adam Young walks through the basics of baking extraordinary loaves at home. Learn the fundamental techniques of bread making: kneading, proofing and baking. We will cover lean yeast doughs, rich yeast doughs and quick breads.

9:00 a.m. to noon; \$95/ person (plus tax and gratuity). For reservations, please call 401.584.7000 or book online at [www.OceanHouseEvents.com](http://www.OceanHouseEvents.com)





New Year's resolutions have never really worked for me. I spend December preparing to cut down on sweets or exercise more; I even put new running shoes on my Christmas list. About two weeks into it, the shoes barely broken in, I'm back to my old ways. Now, instead of trying to change the habits that I have become so comfortable with, I spend the cold, dark months of the early year embellishing my cooking skills. It's the perfect season to spend time in the kitchen with a warm oven. Each winter I tackle a new subject; last year it was soups and stocks, the previous year, yeast breads. As I peruse the indoor farmers' markets the workhorses of winter are calling out to me. This year I will get to know my roots. Possibly root vegetables are less celebrated than other seasonal vegetables because we see them all year round. They are not a delightful surprise like the first fiddlehead fern of spring and they aren't elusive like a perfect morel mushroom. After all, we're talking about rutabagas and carrots here!

Although there are botanical differences between taproots and tuberous roots, I will apply the term "root" interchangeably. The most common root vegetables in America seem to be potatoes, carrots, radishes and sweet potatoes. For the record, potatoes and sweet potatoes are only distant relatives. And yams? Well, that's a whole story in itself. Most of us think of the more colorful orange tuber as a yam, and the pale variety as a sweet potato. They are actually both sweet potatoes; we would be more likely to see a true yam while traveling in Africa. Yams are a giant brown skinned tuber, not commonly available in the United States. In the colonial days, arrivals from Africa saw a familiarity in the dark-fleshed sweet potato to the yam of their native land and so called it. That reference held and the USDA now labels this more colorful variety as a yam; but to add to the confusion, it must also be labeled "sweet potato."

The roots that make their appearance on menus more commonly in the autumn and winter are parsnips, turnips, celeriac and rutabagas. In many countries a rutabaga is referred to as a "Swede." This hybridization between a turnip and cabbage was first referenced in the early 1600s by a Swiss botanist when he found them growing wild in Sweden. If you haven't tried rutabagas roasted along with carrots, you are in for a treat.

These underground gems will keep you well nourished all winter long. A lowly white potato has more potassium than bananas, spinach or broccoli and is full of fiber and vitamin C. Most of the roots offer a plethora of health benefits including fiber and on their own are generally low in calories. Maybe in lieu of that January 1st jog, I will attempt using a bit less butter in my favorite gratin; the new exercise routine will have to wait until the days are longer.

JANICE MCEACHEN  
Food Forager / Director of Culinary Education

FROM THE OCEAN HOUSE  
COOKBOOK: *Living and Cooking  
Through the Seasons*

## BORSCHT WITH DILL CRÈME FRAICHE

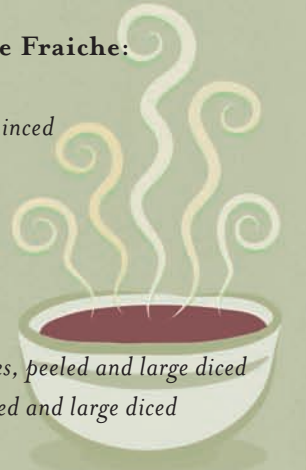
Yield: Approximately 2 quarts

### For the Dill Crème Fraiche:

4 ounces crème fraiche  
¼ teaspoon fresh dill, minced

### For the Borscht:

½ pound butter  
3 each onions, peeled  
6 cloves garlic, peeled  
1 ½ Yukon Gold potatoes, peeled and large diced  
2 pounds red beets, peeled and large diced



Extra virgin olive oil, to taste  
2 tablespoon sherry vinegar  
Kosher salt, to taste

FOR THE DILL CRÈME FRAICHE, whisk together ingredients and season with salt. Transfer to a pastry bag and refrigerate.

FOR THE BORSCHT, heat butter in a large stock pot over medium heat. Add onions, season with salt; sweat until soft and translucent, about 15 minutes. Add garlic and continue to cook for another 5 minutes. Add potatoes, beets, 2 quarts of water, and 1 teaspoon of salt. Cook for 20 minutes or until potatoes and beets are fork tender. Transfer ingredients to a blender and purée until smooth. With blender running, drizzle in about 2 tablespoons of extra virgin olive oil. Add sherry vinegar and season with salt.

TO PLATE, fill soup bowl with hot soup and finish with a swirl of dill crème fraiche.

*The Ocean House Cookbook is available for purchase at our retail outlet, or on Amazon.com.*

## Farm + Vine Dinner Series

Our Farm + Vine Dinner series returns with an extraordinary lineup of 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, FEBRUARY 6TH  
*Chefs from Barcelona Wine Bar*  
Farm: TBD  
Vine: Europvin



WEDNESDAY, MARCH 6TH  
*David Blessing* of  
Longwood Lifestyle + Events  
Farm: Vermont Butter +  
Cheese Creamery  
Websterville, VT  
Vine: Calera and Talisman

7:00 p.m. in Seasons; \$95 / person (plus tax). For reservations, please call 401.584.7000 or book through OpenTable.



OCEAN HOUSE ART COLLECTION  
 BEMELMANS’ “GOODBYE TO THE RITZ” VINTAGE CARDS  
 AND “LA COLOMBE” MURALS

In the Ocean House Living Room, 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.

*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.

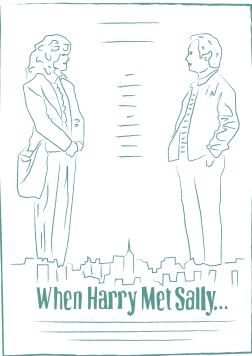


Now you can take Bemelmans’ famed work home with you. The Ocean House Boutique sells three series of vintage cards replicating the *Goodbye to the Ritz* collection at \$20 for a boxed set of seven cards.

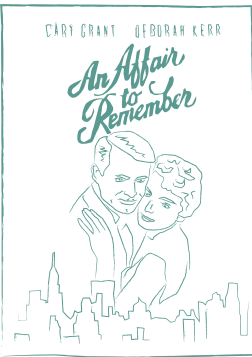
We are also thrilled to announce the addition of Bemelmans’ *La Colombe* murals to the Ocean House permanent collection. In 1953, Bemelmans fell in love with an old, ruined house on Rue de la Colombe on the Ile de la Cité in Paris. He saw the possibilities of turning it into an elegant bistro, where all of fashionable Paris could come to drink and intrigue. For two years, he operated the popular haunt and immortalized the life of bistro on its walls through a number of murals. These have been carefully removed, mounted onto frames, and are making their way across the Atlantic to grace our Gallery Foyer.

Boutique hours: Sunday to Thursday 10:00 a.m. to 6:00 p.m.; Friday and Saturday 10:00 a.m. to 9:00 p.m.; 401.584.7111

Movie Night



Sunday, January 27 / 6:00 p.m.  
 WHEN HARRY MET SALLY  
 Harry and Sally have known each other for years, and are very good friends, but they fear taking things to the next level would ruin the friendship.



Sunday, February 24 / 6:00 p.m.  
 AN AFFAIR TO REMEMBER  
 A couple falls in love and agrees to meet in six months at the Empire State Building—but will it happen?



Sunday, March 24 / 6:00 p.m.  
 CHOCOLAT  
 A woman and her daughter open a chocolate shop in a small French village that shakes up the rigid morality of the community.

\$32/Adult; \$18/Child (plus tax & gratuity).  
 Before the movie, a dinner buffet inspired by the film setting is served.  
 During the film, popcorn will be available for snacking. For tickets, please visit [OceanHouseEvents.com](http://OceanHouseEvents.com) or call 401.584.7000.

EMPLOYEE SPOTLIGHT

JANICE McEACHEN  
 FOOD FORAGER / DIRECTOR OF CULINARY EDUCATION



Joining the Ocean House team in September 2012, Janice McEachen is our extremely inspired and creative Food Forager. As a wife, mother of two, former corporate executive and personal chef, she is well prepared to take this unique position to the next level.

Janice began her career in the travel industry with travel giant Sabre Travel Information Network. Her love of cooking led her to Westlake Culinary Institute’s Professional Cooking Series.

Thereafter, Janice became a personal chef in the Los Angeles homes of well-known personalities. Deciding to relocate back to her home state of Rhode Island, she joined American Mussel Harvesters and Salt Water Farms as the business development manager.

The youngest in a family of six, Janice appreciated dinners that would bring the family together for a delicious, homemade meal. She continues this tradition with her own family and the strong belief that this “disconnected” time together is vitally important to the health and happiness of her children. Hardly a week goes by when her sisters or brother and their families aren’t at the table as well; this connection is what brought her back to the state she missed so much.

She is a strong believer in supporting our local farmers and fishers and enjoys not just cooking, but finding ingredients from farmers’ markets, and locally owned grocery stores. Janice’s favorite meals are those prepared with almost no carbon footprint by collecting eggs from her own chickens and produce from a neighboring farm.



GETAWAY PACKAGE

Romance by the Sea



This Valentine’s Day rediscover the love that brought you together.

Come fall in love all over again at the Ocean House and you will fall forever!

PACKAGE INCLUDES:

Two Nights Luxurious Deluxe Accommodations

Bottle of Champagne in your room upon arrival

Specially Created Romantic Five-Course Dinner for Two in Seasons Restaurant on Saturday, February 9, 2013

Breakfast for Two on Saturday and Brunch for Two on Sunday in Seasons

\*General Packages Restrictions

Package available for arrival on Friday, February 8, 2013, with a two-night minimum to include Friday and Saturday nights. Limit two people per package. Not applicable to groups. Cancellations must be received 7 days prior to arrival to avoid an administrative fee of \$100 and a penalty charge to your credit card equal to the first night’s 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; date restrictions apply. Rates are subject to change without notice. Taxes and Resort Fee and Gratuities are not included unless otherwise noted. Dinner does not include alcoholic beverages, taxes or gratuities.

Valentine’s Dinner Concert  
WITH SALT MARSH OPERA



Saturday, February 9

Make Valentine’s Day extra special by booking an intimate dinner in Seasons accompanied by a romantic concert performed by singers from the Salt Marsh Opera. Our Chefs will take you through a palate-enticing journey of our New England bounty through five delicate courses. As dessert is served, the concert begins and beautiful music fills the candlelit room.

FIRST COURSE

Tasting of Local Oysters to Share

Gin and Tonic Granité, Verjus Geleé, Black Pepper Espuma, Tempura Fried, Soy and Radish

SECOND COURSE

Seared Halibut

Parsley Crust, White Bean Bacon Broth, Sautéed Swiss Chard, Lemon

THIRD COURSE

Concord Grape Sorbet

Pink Champagne

FOURTH COURSE

Grassfed Beef Tenderloin and Braised Short Rib

Potato Purée, Mushrooms, Glazed Carrots

or

Butter Poached Lobster

Truffled Tagliatelle, King Oyster Mushrooms, Spinach, Parmesan

FIFTH COURSE

Chocolate Passion Fruit “Four” Play

Pot de crème, Macaroon, Parfait, Beignet



7:00 p.m. in Seasons; \$125/ person (plus tax and gratuity)

For reservations, please call 401.584.7000 or book through OpenTable.

Seasons will serve the same special Valentine’s Day menu on February 14.

There will be no concert on this evening. (\$85/ person, plus tax)



Sunday, March 31

EASTER AT THE OCEAN HOUSE

What better way to celebrate the beginning of spring than spending Easter at the Ocean House! On Sunday, March 31, Easter is a family affair. Join us on the South Lawn for the timeless Egg Roll race, search through the property for the hidden Easter eggs and meet the Easter Bunny, who will be handing out delicious treats to the children. Get together for our Easter Brunch buffet, or enjoy a five-course menu in Seasons, and celebrate the holiday together with us.

Reading of “The White House Easter Egg Roll,”  
Egg Roll and Egg Hunt: 10:30 a.m.

\$15/ child to be donated to the WARM Shelter in Westerly;  
Complimentary for hotel guests and members.  
Reservations required

Seaside Ballroom Buffet: 10:00 a.m. to 4:00 p.m.;  
\$58/ person; \$30/ child under 12; children under 4 dine  
at no charge (plus tax and gratuity)

Five-Course Menu in Seasons: 11:30 a.m. to 6:30 p.m.;  
\$85/ adult and child over 8 years old (plus tax and gratuity);  
optional wine pairing \$40/ adult.

For reservations, please call 401.584.7000



EVENTS AT THE OCEAN HOUSE

18–19 JANUARY – *From Vine to Wine: A Taste of Scotland*

Take a tour of Scotland’s whiskeys. Topics of discussion will include geography, history, styles and flavors. *Friday Reception:* 6:00 to 7:00 p.m.; *Saturday Seminar:* 11:00 a.m. to 1:00 p.m. \$40/ person (plus tax)

23 JANUARY – *Cooking Through the Seasons*

Our Chefs demonstrate how to prepare winter recipes from our cookbook followed by a three-course dinner paired with wines. 7:00 p.m. in Seasons; \$85/ person (plus tax and gratuity)

27 JANUARY – *Movie Night: “When Harry Met Sally”*

Enjoy the film with a delicious dinner buffet. During the film, enjoy freshly popped popcorn and candy. *Friday:* 6:00 p.m.; \$32/ adult; \$18/ child (plus tax & gratuity)

6 FEBRUARY – *Farm + Vine Dinner*

Chefs from award-winning Barcelona Restaurant and Wine Bar kick off this year’s Farm + Vine Dinner. The Chefs create a selection of hors d’oeuvres and a three-course dinner, which will be paired with wines from Silver Oak Cellars. The menu will highlight the ingredients of a local farm. 7:00 p.m. in Seasons; \$95/ person (plus tax and gratuity)

9 FEBRUARY – *Valentine’s Dinner with Salt Marsh Opera*

A five-course, pre-fixe dinner and concert performed by Salt Marsh Opera in Seasons. 7:00 p.m. in Seasons; \$125/ person (plus tax and gratuity)

14 FEBRUARY – *Valentine’s Day Dinner*

A romantic five-course, pre-fixe dinner to share with your loved one in Seasons. 7:00 p.m. in Seasons ; \$85/ person (plus tax and gratuity)

15–16 FEBRUARY – *From Vine to Wine: Rhone Valley*

Compare and contrast wines from France’s Rhone Valley. Learn how geography and wine making styles affect the flavor of the region’s wines. *Friday Reception:* 6:00 to 7:00 p.m.; *Saturday Seminar:* 11:00 a.m. to 1:00 p.m.; \$40/ person (plus tax)

20 FEBRUARY – *Cooking Through the Seasons*

Our Chefs demonstrate how to prepare winter recipes from our cookbook followed by a three-course dinner paired with wines. 7:00 p.m. in Seasons; \$85/ person (plus tax and gratuity)

23 FEBRUARY – *Black & White Masquerade*

Dance the night away while dining on the superb cuisine of the Ocean House Culinary team. 100% of the proceeds will benefit the Westerly Chamber of Commerce “Bring Back the Beach” program. 7:00 p.m. to 11:00 p.m.; \$125 (includes buffet, live band, open bar and tax & gratuity)

24 FEBRUARY – *Movie Night: “An Affair to Remember”*

Enjoy the film with a delicious dinner buffet . During the film, enjoy freshly popped popcorn and candy. 6 p.m.; \$32/ adult; \$18/ child (plus tax & gratuity)

6 MARCH – *Farm + Vine Dinner*

Chef David Blessing from Longwood Lifestyle + Events prepares a three-course dinner using produce from Vermont Creamery Farm and paired with Calera and Talisman wines. 7:00 p.m. in Seasons; \$95/ person (plus tax and gratuity)

9 MARCH – *OH! Wellness Weekend*

A day of fitness classes, time at the OH! Spa, and healthy cooking class with our Food Forager. Spend the day or the whole weekend with 20% off our best available rate. \$75/ person (plus tax & gratuity)

14–17 MARCH – *CIA Culinary Boot Camp*

Take your cooking skills to the next level! Chef instructors from the famed Culinary Institute of America join our Ocean House culinary team to help you release your inner chef. \$995/ person (plus tax and service charge; accommodations available at 20% off best available rate)

15–16 MARCH – *From Vine to Wine: Dessert Wines*

Compare and contrast dessert wines from around the world. Discuss how climate, geography, different varietals and wine making styles affect the flavor of these delicious after-dinner wines. 6:00 p.m.; \$40/ adult

23 MARCH – *In the Kitchen: Introduction to Baking*

Ocean House Executive Pastry Chef Adam Young walks through the basics of baking extraordinary loaves at home. 9:00 a.m. to noon; \$95/ person (plus tax and gratuity)

24 MARCH – *Movie Night: “Chocolat”*

Enjoy the film with a delicious dinner buffet . During the film, enjoy freshly popped popcorn and candy. 6:00 p.m.; \$32/ adult; \$18/ child (plus tax & gratuity)

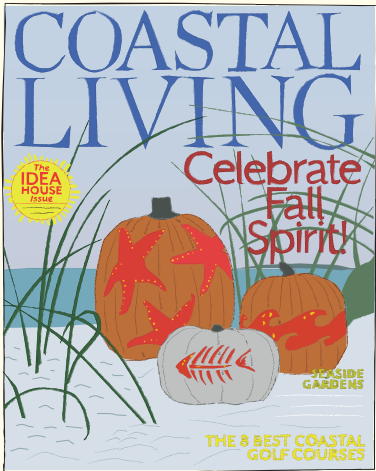
31 MARCH – *Easter at the Ocean House*

Book Reading, Egg Roll and Egg Hunt: 10:30 a.m.; \$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.; \$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), adults and children over 8 years of age

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

What They’re Saying About Us...

These notable publications have recently written about the Ocean House!



“Look out, Newport! Watch Hill is the new draw for the Lilly Pulitzer crowd. And the Ocean House is the reason. “Genteel” is the best word to describe the Ocean House, a Victorian grand dame of a hotel in tony Watch Hill, Rhode Island, where men in blue blazers and women in sundresses chat on a gracious veranda overlooking the Atlantic Ocean.”

COASTAL LIVING, OCTOBER 2012

“At the Ocean House in Watch Hill, R.I., guests can use free iPads as well as a “virtual fitness” machine in the OH! Spa. On a touch-screen machine the size of a bank’s A.T.M., they can select fitness classes like spinning and Zumba at any hour of the day. Once they have made their choice, a large screen descends from the ceiling, and a virtual instructor appears.”

NEW YORK TIMES, SEPTEMBER 2012



OCEAN HOUSE

WATCH HILL, RHODE ISLAND

ONE BLUFF AVENUE WATCH HILL, RHODE ISLAND 02891 OCEANHOUSE. RI.COM 401.584.7000

