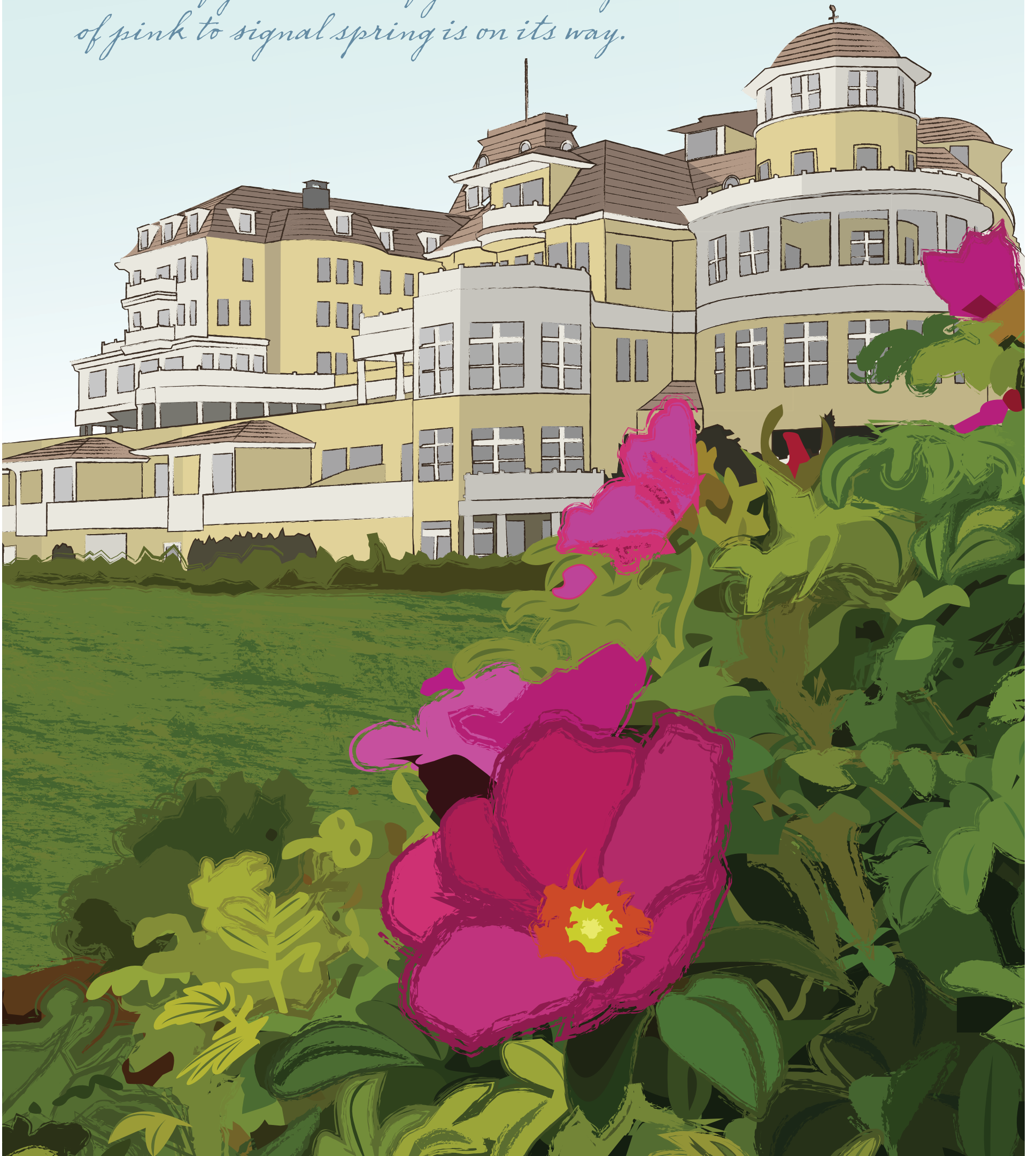


# OCEAN HOUSE

WAVES

WATCH HILL, RHODE ISLAND

*As the days grow longer and buds begin to awaken, nature's color palette is awash with strokes of green, dabs of yellow and splashes of pink to signal spring is on its way.*



*April/May/June 20-13*



## LETTER FROM THE PRESIDENT AND MANAGING DIRECTOR



Dear Friends,

The start of 2013 has been extraordinary for the Ocean House and our wonderful team! We reached the pinnacle of the hotel industry by earning our FIVE-STARS from the FORBES TRAVEL GUIDE! The entire staff has been working diligently towards this goal and now their hard work has paid off. Also, in February we hosted a very successful fundraising event for our friends and neighbors in Misquamicut devastated by Hurricane Sandy last October. With over 500 attendees, the Black & White Masquerade raised over \$100,000 to support the recovery efforts.

And finally, I am proud to share that our sister property, the Weekapaug Inn, has been accepted into the prestigious Relais & Chateaux association after being opened just a few short months.

It's been a great start to 2013 and we've got many interesting and delicious events coming up to celebrate spring. I hope you will join us for your favorite.

Warm regards,

DANIEL A. HOSTETTLER  
President & Managing Director



### Social Notes

NEW YEAR'S EVE GALA December 31, 2012



BLACK AND WHITE MASQUERADE February 23, 2013

COOKING THROUGH THE SEASONS DINNER January 2013





## The OH! Wellness Weekend

### Saturday, April 13

The OH! Wellness Weekend provides a personalized experience that relaxes and improves your overall well-being. Take a day for you and enjoy a fitness class, consultation with a trainer, spa cuisine lunch, personal time at the OH! Spa and a lesson with our Food Forager using healthy local ingredients.

Join us for the day or take advantage of discounted room rates and take the 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



## Forbes Five-Star Award ONE OF ONLY 76 IN THE WORLD

Forbes Travel Guide recently released its 2013 Star Award Winners, and we are honored to announce that the Ocean House has been named among just 76 hotels on earth to garner a Forbes Five-Star rating for excellence in service.

This is also the first time in history a Rhode Island hotel has received this prestigious mark of distinction. We are thrilled to join company

with our on-site OH! Spa, which earned this esteemed award last year.

Forbes Travel Guide says, "These exceptional hotels are destinations unto themselves, providing guests with virtually flawless service and the finest amenities. Staff at each of these hotels is intuitive, passionate and eager to deliver above and beyond service with the guest's comfort in mind."



## SEASONS CHEF'S COUNTER EXPERIENCE



Experience an evening of exquisite cuisine in an intimate setting. For those looking for a unique dining atmosphere, Seasons offers an exclusive setting with front-row seats to the kitchen stage. Treat yourself to dinner at our Chef's Counter—designed to provide discerning diners the ultimate culinary performance. The prix-fixe dinner consists of ten or more small-plate courses, each more enticing than the last and served by the Chefs themselves. Witness artistry in its most delicious sense, as our team of master chefs prepare an exquisite menu just a few feet away. Opt for the additional wine pairing and savor each sip of wine, carefully

selected for you by our Sommelier. Interact with our culinary team as they add the finishing touches to your dish while you enjoy the energy of the kitchen. This luxurious dinner lasts approximately two and a half hours and is an exclusive experience limited to no more than six people per night.

\$155/ person (plus tax and gratuity); includes one signed Ocean House cookbook per couple. Optional wine pairing for \$70/ person. Available Monday-Thursday starting at 6:15 p.m.; Reservations required at least 24 hours in advance by calling 401.584.7000



## 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, April 20

#### THE HOMEMADE PANTRY:

#### INTRODUCTION TO HOMEMADE CHEESE



Together with *Edible Rhody*, we are thrilled to introduce the author of *The Homemade Pantry: 101 Foods You Can Stop Buying and Start Making*. Alana Chernila was on a mission to kick her family's packaged-food habit. She learned that with a little determination, anything she could buy at the store could be made in her kitchen, and her homemade versions were more satisfying, easier to make than she expected and tastier. Chernila will walk you through making your own mozzarella and ricotta cheese at home. Each of our guests will take home a copy of *The Homemade Pantry*.

### Saturday, May 25

#### STOCKS AND SOUPS



The foundation of good cooking is good stock. This class will introduce you to the basics of creating a solid foundation for your soups, sauces and many additional dishes that call for stock. We will cover beef, chicken and vegetable stock. From the stock bases you will have the opportunity to create a variety of soups.

### Saturday, June 22

#### MASTERING THE FIVE MOTHER SAUCES



Join our Ocean House Chefs as they introduce you to the five mother sauces and some of their offspring. We will cover béchamel, espagnole, hollandaise, veloute and tomato sauces. Learn how to pair the sauces with various proteins and vegetables. This course will build on the foundation of stocks mastered in the March session. The May Stocks & Soups class is suggested to prepare for this fast-moving session.

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



LOCAL FAVORITE

MYSTIC SEAPORT

Long before Mystic Seaport’s famed shipyards, the banks of the Mystic River had been widely recognized as a center of shipbuilding in America. Between 1784 and 1919—the golden age of American maritime enterprise—more than 600 vessels were constructed along the Mystic River.

To celebrate this storied past, the Ocean House has partnered with the Mystic Seaport on a new rotating boat exhibit, which will be featured in our Living Room. We are now featuring the Lagoda. Originally built in 1826 as a merchant ship, the Lagoda was supposed to be named after Lake Ladoga in Russia. However, as the letters were applied, the “d” and the “g” were misplaced. Sailors believed that correcting the name would bring bad luck, so the vessel sailed on as the Lagoda.

After 15 years in service, the Lagoda was purchased by Jonathan Bourne of New Bedford, Massachusetts, and converted into a whaling ship. She completed more than a dozen whaling voyages before being withdrawn from whaling in 1890. The Lagoda’s whaling career totaled a net profit of \$651,958.99.

In 1871, the Lagoda was among 40 vessels that searched for whales in the Arctic. As the end of the season neared, the wind shifted suddenly and an ice blockade began forming around the ships. Thirty-three ships were crushed, 22 from New Bedford. The 1,219 survivors made their way through fierce gales to seven surviving vessels, one of which was Lagoda.

The Lagoda remains a lasting symbol of New England’s great maritime past—and of the whaling industry itself.

For more information visit [MysticSeaport.org](http://MysticSeaport.org)

FROM VINE TO WINE

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

Friday–Saturday, April 26–27

RIESLINGS FROM AROUND THE WORLD

Riesling is one of the wine world’s “new” sweethearts. Its food pairing versatility and refreshing palate appeal are among the top reasons for this renewed love affair. This class in April compares and contrasts Rieslings from several regions around the globe. Discuss how climate, geography and winemaking styles affect the flavor of the wine.



Friday–Saturday, May 17–18

OLD WORLD VS. NEW WORLD SAUVIGNON BLANC

A truly versatile wine that complements many types of food, explore Sauvignon Blanc’s history and learn how the production of Sauvignon Blanc has evolved, and how the differences in flavor are affected by climate, geography and winemaking styles.

Friday–Saturday, June 21–22

LOCAL BREWS

New and old breweries take center stage in this month’s From Vine to Wine. From Westerly to Pawtucket, compare and contrast beers from the surrounding area. Taste different styles of beers and discuss how they are brewed.

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 [OceanHouseEvents.com](http://OceanHouseEvents.com)

Cooking Through the Seasons ... Spring



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 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](http://OpenTable).

17  
APR

Chorizo–Crusted New England Cod with Butter–Braised Leeks  
**Farm:** Beltane Farms  
**Vine:** Justin Winery

15  
MAY

Spring Lamb with Heriloom Shelling Beans, Sylvetta, Picholine Olives and Preserved Lemon Jus  
**Farm:** Hopkins Southdowns  
**Vine:** Hourglass Vineyard

19  
JUNE

Boiled Lobster with Drawn Butter  
**Farm:** Shartner Farms  
**Vine:** J Vineyard





As the ground begins to thaw and we celebrate the first crocus peeking through the barren soil our farmers are busy planning their crops. It's an exciting time. Once eager efforts to transform root vegetables into new and delightful dishes are becoming weary. Soon there will be morels, fiddlehead ferns, spring radish and rhubarb to play with. The most anticipated spring vegetable for me has to be asparagus. I hate to admit this but growing up the asparagus on our family table was the mushy, grey-hued variety from a can. It was a revelation when in my late teens I was served fresh asparagus. I was instantly hooked. I can't get enough of it, roasted, grilled (try wrapping it in prosciutto before grilling), steamed with olive oil and lemon, asparagus soup; there are endless preparations to keep me inspired throughout the growing season.

I have yet to be patient enough to plant my own crop but asparagus is abundantly available at local farmers' markets and farm stands. If you think about planting your own don't expect to

be harvesting this spring...or next...not even the next! Asparagus spears grow from a crown that is planted about a foot deep; the tender stalks should not be harvested for the first three years in order for the crown to develop a strong root system. The spears will grow into wild-looking ferns, which produce red berries. The nutrients in these ferns are necessary for a healthy and productive crop the next season so they aren't cut down until they are completely brown. The good news is that once established a well-cared-for crown will produce for up to 15 years, which is what I call a long-term commitment! Do you see why I leave farming asparagus to the professionals?

Asparagus is native to Europe, Northern Africa and Western Asia. In parts of Europe, especially Germany and the Netherlands, asparagus is primarily grown without sunlight so that the chlorophyll does not develop. In those countries if you want green asparagus you have to be specific and mention the color. Here, in the United States, white asparagus is considered a gourmet vegetable and is not as readily available, although somewhat sweeter and more tender than its green sibling.

The best news of all is that this nutrient-dense spring vegetable is rich in folic acid, potassium, fiber, vitamins B6, A, C and thiamin. Asparagus contains no fat or cholesterol and is low in salt...until you add the hollandaise sauce! This spring make it a point to seek out freshly picked asparagus from your local farm stand and experiment with a new preparation. You won't be disappointed.

JANICE MCEACHEN  
*Food Forager / Director of Culinary Education*

## FROM OUR KITCHENS

# ASPARAGUS FRITTATA

## FROM SCHATNER FARMS

YIELD: 6 TO 8

### **For the Frittata:**

12 each large Baffoni's Poultry Farm eggs, beaten  
½ cup Beltane Farm's raw goat milk  
½ cup Parmesan cheese  
2 tablespoons butter  
2 tablespoons extra virgin olive oil  
½ cup baby leeks, washed and sliced into a julienne  
1 pound asparagus, peeled and small diced  
¼ cup fresh chervil, thyme, chives mix, chopped

### **For the Salad:**

½ pound Rocket  
2 heads frisée  
Zest of 1 lemon  
2 tablespoons champagne vinegar  
4 tablespoons extra virgin olive oil  
Kosher salt and fresh cracked pepper, to taste



**For the Frittata**, preheat oven to 325°F. Combine eggs, milk and cheese in a large bowl. Heat butter and extra virgin olive oil in a large sauté pan over low-medium heat. Add leeks and cook until translucent. Using a wooden spoon, stir in egg mixture and turn heat down to low. When eggs begin to cook and take shape, stir in asparagus and herbs. Place in oven and continue to cook for about 5 minutes or until center of frittata is firm. Remove from oven and cool to room temperature. Invert onto a large platter and serve.

**For the Salad**, combine frisée and arugula in a medium bowl. Dress with lemon zest, champagne vinegar, extra virgin olive oil salt and pepper. Serve as a side on each plate.

## Farm + Vine Dinner Series

Our Farm + Vine Dinner series offers an incredible lineup of 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 an area farm. A guest wine expert pairs wines with the dishes.



WEDNESDAY, APRIL 3  
**William Kovel** of  
Catalyst, Cambridge, MA  
**Farm:** Eva's Garden,  
Dartmouth, MA  
**Vine:** Laetitia Vineyard  
and Winery



WEDNESDAY, MAY 1  
**Jake Rojas** of Tallulah on  
Thames, Newport, RI  
**Farm:** Windmist Farm,  
Jamestown, RI  
**Vine:** Domaine Joseph  
Drouhin

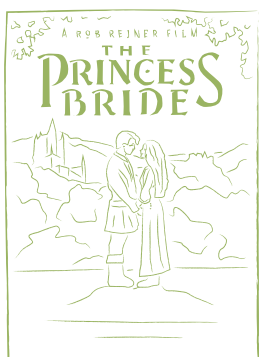


WEDNESDAY, JUNE 5  
**Nemo Bolin** of Cook and Brown  
Public House, Providence, RI  
**Farm:** White Barn Farm,  
Wrentham, MA  
**Vine:** Viader

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



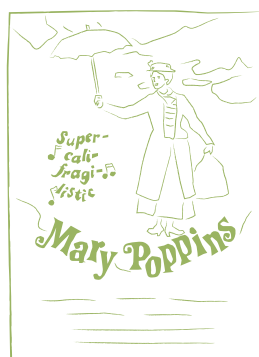
## Movie Night



**Sunday, April 28 / 6:00 p.m.**

### THE PRINCESS BRIDE

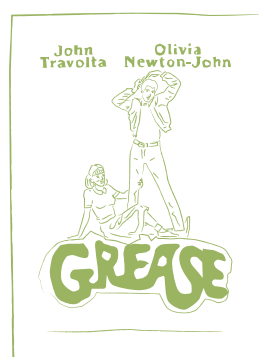
A classic fairy tale, with swordplay, giants, an evil prince, a beautiful princess and, yes, some kissing (as read by a kindly grandfather).



**Sunday, May 26 / 6:00 p.m.**

### MARY POPPINS

A magic nanny comes to work for a cold banker's unhappy family.



**Sunday, June 23 / 6:00 p.m. on the Beach**

### GREASE

A good girl and a greaser fell in love over the summer and end up in the same high school. Will they be able to rekindle their romance?

\$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.



## Mother's Day

**Sunday, May 12**

This year, treat Mom to a day off 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 bountiful Brunch Buffet in our Seaside Ballroom will provide Mom with an array of savory and sweet dishes. Mother's Day in Seasons offers our Chef's tasting menu of what is freshest in spring in an elegant seaside setting. Time together at the Ocean House is the perfect gift.

Brunch Buffet: 10:00 a.m. to 4:00 p.m.; \$65/ adult, \$30/ child (plus tax and gratuity). Dinner in Seasons: 11:30 a.m. to 6:30 p.m.; \$85/ person, 8 years and older (plus tax and gratuity)

## ART AT THE OCEAN HOUSE

### “LA COLOMBE” MURALS

In late January, the Ocean House welcomed the addition of the La Colombe murals by Ludwig Bemelmans to its permanent collection. While Bemelmans may be best known for the widely popular children's series *Madeline*, his beguiling take on the world of hospitality is certainly what we think is his greatest contribution.



A passionate connoisseur of hotel life, Bemelmans knew everyone worth knowing and went everywhere worth visiting. His observations, scribbled on the backs of menus or on the inside covers of matchbooks, solidified his place among the world's pantheon of notable illustrators.

In 1953, Bemelmans fell in love with an old, ruined auberge on Rue de la Colombe on the Ile de la Cite 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 life at the bistro on its walls.

Carefully removed and mounted onto frames, the murals have made their way across the Atlantic to grace our Gallery Foyer.

Information on these murals and Bemelmans' *Goodbye to the Ritz* collection, currently on display in our lobby, can be found in the book *Art at the Ocean House: The Good Life through the Artist's Eye*.

As a nod to Bemelmans, a copy of the book *Mad about Madeline* can be found in each guest room and is available for purchase in our boutique. For the first time ever, all the adventures of Madeline, one of the world's most popular and beloved fictional characters, have been collected in one volume. *Madeline*, which was first published in 1939, and its five sequels have charmed generations of readers, and become true classics.

### CABARET SERIES

#### AMERICAN SONGBOOK: MARION MARKHAM Friday, May 24, and Friday, June 28

With our Drawing Room transformed into an intimate club harking back to the 1920s, you will enjoy Cabaret performer Marion Markham as she entertains you with her smooth voice, energetic performance, stunning costumes and wonderful musical ensemble. You are sure to end the night humming one of her tunes all the way home.

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



GETAWAY PACKAGE

Bed and Breakfast



Discover an idyllic escape that redefines seaside luxury, with breathtaking ocean views and world-class facilities.

RATES STARTING FROM:

Deluxe King Weekday: \$320  
Deluxe King Weekend: \$340

Terrace King Weekday: \$352  
Terrace King Weekend: \$372

PACKAGE INCLUDES:

Spacious Accommodations for Two with Unrivaled Deluxe and Terrace Water Views

Daily Breakfast Featuring our Signature Farm-to-Table Cuisine of the Atlantic Northeast

Complimentary Seasonal Afternoon Refreshments Served in Seasons Lounge

\*General Package Restrictions

Package available through June 30, 2013. Packages are available seven (7) days a week. Limit two people per package. Not applicable to groups. Resort credit, if applicable, will be deducted from incidental charges upon checkout, not room rate. 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 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; date restrictions apply. Rates are subject to change without notice. Taxes and Resort Fee and Gratuities are not included unless otherwise noted. Alcoholic beverages are additional and not included in any package that includes Meals.

EMPLOYEE SPOTLIGHT



JANA POWERS  
SPA DIRECTOR

Joining the Ocean House team in December 2012, Jana Powers is our extremely talented Director of OH! Spa, the only Forbes Five-Star spa in Rhode Island and among only 30 spas in the world to achieve the Five-Star rating. A longtime service provider, she brings nearly two decades worth of experience within the hospitality industry, six of which have been spent managing spas, and an expertise required to take this position to the next level.

A native of Memphis, Tennessee, Jana grew up with the goal of being a food and beverage director. She began her career in hospitality in 1997 as manager of Flagler's Restaurant at Wyndham Casa Marina Resort in Key West, Florida. Thereafter, she took a job as assistant

restaurant manager at The Boar's Head resort in Charlottesville, Virginia, where she worked for several years before becoming spa director.

Jana instantly fell in love with the spa environment, and continued in that line of work at the ACAC Fitness and Wellness Centers in Charlottesville before relocating her family to Rhode Island to join the Ocean House team.

A strong believer in providing personalized service, Jana said she is excited by the challenge of managing a Forbes Five-Star spa. She is thrilled by the opportunity to offer her creativity and expertise, and admits that she doesn't know how she got so lucky to work in an environment she is so passionate about.



Ladies Day

Saturday, May 18

It's not too late to treat your mother, and yourself, to a special day at the Ocean House that includes plenty of pampering. Begin with a morning fitness class at the OH! Spa, and then head to the Verandah to create your own herb garden, with plenty of tips from the Ocean House Gardener, to take home and enjoy all summer long. For lunch, enjoy the freshest spring salad with a savory soufflé and demonstration by the Ocean House Pastry Chef in our state-of-the-art commercial demonstration kitchen. After lunch, indulge in treatments at the Spa to finish off the perfect day.

9:00 a.m. to 3:00 p.m.; \$395/ person (plus tax and gratuity)



EVENTS IN WATCH HILL

3 APRIL - Farm + Vine Dinner

Chef William Kovel prepares hors d'oeuvres and a three-course menu in April, highlighting produce from Eva's Garden and a selection of Laetitia wines chosen by a wine expert paired with each course. 7:00 p.m. in Seasons; \$95/ person (plus tax and gratuity)

13 APRIL - 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)

17 APRIL - Cooking Through the Seasons Dinner

Our Chefs demonstrate how to prepare spring 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)

20 APRIL - In the Kitchen: Homemade Pantry-Intro to Homemade Cheese

Learn to make your own mozzarella and ricotta cheese at home with Alana Chernila, author of *The Homemade Pantry: 101 Foods You Can Stop Buying and Start Making*. 9:00 a.m. to noon; \$95/ person (plus tax and gratuity)

26-27 APRIL - From Vine to Wine: Rieslings from Around the World

Compare and contrast Rieslings from several regions around the globe. Discuss how climate, geography and winemaking styles affect the flavor of the wine. Friday Reception: 6:00 to 7:00 p.m.; Saturday Seminar: 11:00 a.m. to 1:00 p.m.; \$40/ person (plus tax)

28 APRIL - Movie Night: "Princess Bride"

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)

1 MAY - Farm + Vine Dinner

Executive Chef Jake Rojas joins us to prepare a three-course dinner in Seasons, highlighting Jamestown's Windmist Farm and Joseph Drouhin wines in May. 7:00 p.m. in Seasons; \$95/ person (plus tax and gratuity)

12 MAY - Mother's Day

Treat Mom to a bountiful brunch buffet in our Seaside Ballroom or a delectable prix fixe 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), adults and children over 8 years of age

15 MAY - Cooking Through the Seasons Dinner

Our Chefs demonstrate how to prepare spring 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)

17-18 MAY - From Vine to Wine: Old World vs. New World Sauvignon Blanc

A truly versatile wine that complements many types of food, explore Sauvignon Blanc's history and learn how the production of Sauvignon Blanc has evolved. Friday Reception: 6:00 to 7:00 p.m.; Saturday Seminar: 11:00 a.m. to 1:00 p.m.; \$40/ person (plus tax)

18 MAY - Ladies' Day

A full day of activities including a fitness class, gardening, lunch, cooking demonstration and a spa treatment. 9:00 a.m. to 3:00 p.m.; \$395/ person (plus tax and gratuity)

24 MAY - American Songbook

New York performer Marion Markham returns to the stage for an evening of Cabaret. 8:00 p.m.; Complimentary for Ocean House guests and members, \$10/ person for outside guests (plus tax and gratuity)

25 MAY - In the Kitchen: Stocks & Soups

Learn the basics of creating a solid foundation for your soups, sauces and many additional dishes that call for stock. 9:00 a.m. to noon; \$95/ person (plus tax and gratuity)

26 MAY - Movie Night: "Mary Poppins"

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)

5 JUNE - Farm + Vine Dinner

Chef Nemo Bolin will excite your palate with a three-course dinner in Seasons featuring offerings from White Barn Farm and paired with wines from Viader. 7:00 p.m. in Seasons; \$95/ person (plus tax and gratuity)

19 JUNE - Cooking Through the Seasons Dinner

Our Chefs demonstrate how to prepare summer 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)

21 JUNE - Comedy Night

An evening of comedy featuring Kelly MacFarland and Nick Griffin. 8:30 p.m.; \$30/ person

21-22 JUNE - From Vine to Wine: Local Beers

From Westerly to Pawtucket, compare and contrast beers from the surrounding area. Taste different styles of beers and discuss how they are brewed. Friday Reception: 6:00 to 7:00 p.m.; Saturday Seminar: 11:00 a.m. to 1:00 p.m.; \$40/ person (plus tax)

22 JUNE - In the Kitchen: Mastering the Five Mother Sauces

Join our Ocean House Chefs as they introduce you to the five mother sauces and some of their offspring. 9:00 a.m. to noon; \$95/ person (plus tax and gratuity)

23 JUNE - Movie Night: "Grease"

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)

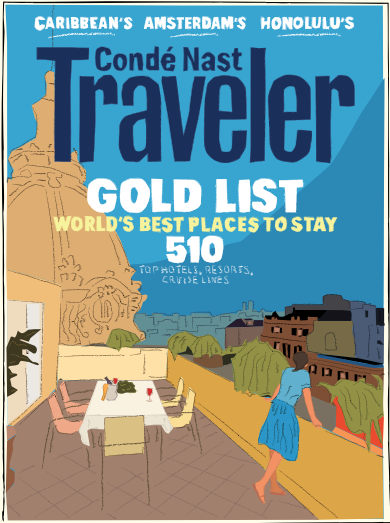
28 JUNE - American Songbook

New York performer Marion Markham returns to the stage for an evening of Cabaret. 8:00 p.m.; Complimentary for Ocean House guests and members, \$10/ person for outside guests (plus tax and gratuity)

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

What They're Saying About Us...

These notable publications have recently featured the Ocean House!



"...Every entry on this list has been rigorously tested and screened by our readers. Nearly 47,000, an unprecedented number, produced an independent final selection of the very best by participating in our annual Readers' Choice Survey.

...The word awesome barely begins to describe the Rhode Island treasure. It sits on a pristine white beach and is very private and ultra-exclusive." "Expect 'beautiful views' of the water from rooms done in yellow, blue, turquoise, and cream; many have fireplaces."

CONDE NASTE TRAVELER, JANUARY 2013

"...Besides a prime location, guests at Five Star-status hotels can expect top-notch service. Odds are high that employees will know your name before you introduce yourself.

At Rhode Island's 49-room Ocean House, which opened three years ago with the goal of earning Five Star status, guests are called 10 days before their arrival "so we can get as much information from them as possible so when they come here, they can disconnect without having to worry about anything," says the Ocean House's resort manager, Edward Villafane.

USA TODAY, FEBRUARY 26, 2013



OCEAN HOUSE  
WATCH HILL, RHODE ISLAND

ONE BLUFF AVENUE WATCH HILL, RHODE ISLAND 02891 OCEANHOUSERI.COM 401 584 7000

