

OCEAN HOUSE

WAVES

WATCH HILL, RHODE ISLAND



Spring

Green lawns come alive, breathing in the sweetness of sea air; pearls of morning's dew balance gingerly on each blade. A procession of white lawn chairs, poised and graceful beside Watch Hill's grand dame, quietly heralds the promise of rebirth and renewal.

April/May/June 20-14

LETTER FROM THE PRESIDENT AND GROUP MANAGING DIRECTOR



Dear Friends,

As we all begin to thaw after this long, cold winter, I appreciate more than ever that spring truly is the season of new beginnings! We are beyond excited to welcome guests back to the **Watch Hill Inn**, the oldest existing structure in the Watch Hill community, in late May. Transforming the property into a contemporary, all-suite property as part of a joint endeavor with Watch Hill Properties will offer guests an entirely different, but equally luxurious, hotel experience while still having access to the amenities and activities at Ocean House and Weekapaug Inn.

We also look forward to the unveiling of a second significant project—the launch of the Ocean House Pantry. Known for its farm-to-table cuisine, Ocean House will soon be

offering some of our favorite homemade and local goodies for you to bring home.

While spring is bringing so many exciting new ventures, I'm glad some things are staying the same. For one, we were thrilled to learn both Ocean House and OH! Spa have retained their **Forbes Five Stars** for 2014. Also, I am so happy to have each of you, our loyal guests and neighbors, with us to celebrate another wonderful spring (and soon enough, summer!) at Ocean House.

Warm regards,

DANIEL A. HOSTETTLER

President & Group Managing Director



RELAIS & CHATEAUX

Social Notes

NEW YEAR'S EVE GALA December 31, 2013



CULINARY TRIP February 11, 2014

BLACK & WHITE MASQUERADE February 22, 2014



The OH! Wellness Weekend



Friday–Saturday, June 13–14

Our Wellness Weekends will leave your mind and body feeling refreshed and rejuvenated. Join us for a two-day retreat where you'll get your pick of a 60-minute massage or facial, as well as the chance to participate in a wellness discussion, a beach boot camp and a smoothie-making class. Your only worry this weekend will be making sure you reserve a spot at the next Wellness Weekend.

\$349/person (plus tax). Please call the OH! Spa directly for more information at 401.584.7070

Did You Know?

Tucked into the wall of the first-floor hallway, leading away from the Living Room, sits the the original telephone booth of Ocean House. Made of rich, dark wood, the booth features a small angular banquette which once sat guests years ago as they phoned friends, family and business partners while enjoying their summer holidays. The snug telephone booth, which was home to the first phone line in Watch Hill, was restored to provide guests with the opportunity to chat on the phone just as guests of the original Ocean House did!



New!

OCEAN HOUSE PANTRY



A well-stocked pantry is the key to the success of any kitchen—and you'll find ours in the Ocean House Boutique this spring. Born from an idea Food Forager Janice McEachen had while teaching her popular culinary classes, the pantry will feature many of the items our guests have come to love. All products we use here at Ocean House, the Pantry will feature items from some of our favorite local purveyors, including individual jars of Watch Hill Farms honey, Pelloni Farms mixed berry jam, Dave's coffee and Slopeside maple syrup. We will also be selling some of our favorite homemade products like Executive Pastry Chef Adam Young's Gran'OH'la. These products, while all local, are also some of the best in class, says McEachen.



Recent Recollections

"Our expectations were high and we were not disappointed. The property was lovely, decorated for the season with a new dusting of snow across the beach. We were warmly welcomed with Champagne and escorted to our stunning deluxe grand ocean view room with 180-degree ocean views. No detail nor amenity was overlooked."

—TripAdvisor

"The Ocean House is one of my favorite places in New England! Their Sunday brunches are wonderful and the staff is fantastic. Beautiful experience all around, can't wait to go back!"

—Facebook

"I've lost count of the number of times I've stayed at the Ocean House. All I can say is that I never tire of it. The location is superb, the hotel is magnificent, the service is out of this world with attention to details that you rarely find anymore."

—TripAdvisor

WATCH HILL INN



PHOTO BY: MATT ANDREW

In the 1800s, Watch Hill became widely recognized as a preeminent summer destination filled with hotels and beachside cottages welcoming families back year after year. As the years passed, Watch Hill saw many of its hotels close their doors and eventually the Great Hurricane of 1938 left only two hotels in Watch Hill standing: Ocean House and Watch Hill Inn. More than 75 years later, these two iconic properties are once again finding themselves linked together. In February, it was announced that Ocean House Management, LLC, operators of Ocean House and Weekapaug Inn, had partnered with Watch Hill Properties to renovate Watch Hill Inn.

Converted into condominiums in 2007, the building, which is the oldest structure in the Watch Hill community, will undergo renovations to restore it to a luxury, all-suite villa property with 18 residentially inspired suites and duplexes. Ranging in size from 650 to 4,000 square feet, all overlooking picturesque Watch Hill Harbor, all units will feature a contemporary coastal design and will be fully equipped with custom kitchens and private laundry rooms, making them perfect for guests desiring a longer stay. Anticipated to open Memorial Day Weekend, Watch Hill Inn will join Ocean House and Weekapaug Inn as part of the Relais & Châteaux collection.

From Vine TO WINE



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

Friday–Saturday, April 18–19

LOIRE VALLEY

Our Sommelier will discuss the history of Loire Valley wines, and walk you through the legacy of this winemaking region.

Friday–Saturday, May 16–17

WINE 101

Join Jonathan as he passes along some of his extensive knowledge of wine varietals and helps you master the basics of wine tasting.

Friday–Saturday, June 20–21

OAKED VS. UN-OAKED WINES

Compare and contrast oaked and un-oaked red and white wines from around the world, and learn how oak influences the wine's end product.

Friday reception: 6:00 to 7:00 p.m.; Saturday seminar: 11:00 a.m. to 1:00 p.m.; \$40/person (plus tax and gratuity); For reservations, please visit OceanHouseEvents.com or call 888.552.2588.

IN THE KITCHEN: CULINARY EDUCATION SERIES

Begin with 3 cups skill. Add 2 parts fun and finish off with a dash of artistry and you've got our *In the Kitchen Culinary Education Series*. Created for chefs of all levels, these classes, led by our Food Forager, will equip you with the know-how to tackle some of the most daunting gastronomic techniques.

Saturday, April 12



BASIC BUTCHERING FOR THE HOME CHEF

In this informative class, the Ocean House Food Forager will demonstrate how to "break down" a whole beef tenderloin and separate a whole chicken into 6–10 parts. Knowing this basic butchering technique will save you time and money at the butcher shop. Each guest will be provided with the opportunity to practice on his or her own chicken.

Saturday, May 3



PUT 'EM UP CANNING WORKSHOP

Along with *Edible Rhody*, Ocean House is happy to welcome back Sherri Brooks Vinton, author of *Put 'Em Up, A Comprehensive Home Preserving Guide for the Creative Cook*. Using produce from local farms, Vinton will help you learn how to preserve the best of the harvest in this hands-on class. Proceeds from this event will benefit the Jonnycake Center of Westerly.

Saturday, June 21



EXPLORING RHODE ISLAND SHELLFISH

Join Laura Blackwell, author of *The Fisherman's Table*, and discover secrets on how to best prepare our local shellfish. You'll leave this course knowing how to properly break down and cook a lobster, as well as the best methods for cleaning and preparing hard-shell clams.

9:00 a.m. to noon; \$95/person (plus tax and gratuity). For reservations, please visit OceanHouseEvents.com or call 888.552.2588.



LOCAL FAVORITES

VINEYARDS AND WINERIES: Enjoy the scenery, excite the senses and ease the soul with a visit to one of our local wineries. Saltwater Farm, located in Stonington, Connecticut, and Jonathan Edwards Winery, located in North Stonington, Connecticut, are some of our favorites. At each location, sample from the winery's plentiful assortment of Chardonnays, Pinot Noirs and Rieslings (among others) and tour the grounds like a true sommelier.

HERITAGE TRAILS: There are endless ways to explore the rich cultural history of the nation's smallest state. With so much breathtaking scenery, mouthwatering cuisine and spectacular artistry, our heritage trails are the perfect way for visitors and residents to experience all the treasures that Rhode Island has to offer. Visit VisitRhodeIsland.com for more information and routes.

NARRAGANSETT BAY: There are scores of ways to explore the waters of Narragansett Bay: Sail into the sunset on a historic schooner; cast a line while enjoying a relaxing afternoon aboard a fishing boat; try your hand at kayaking, paddle boarding or scuba diving; or simply walk the

streets of a historic town nearby. Whatever activity you choose, exploring this pristine stretch of coastline is sure to make for an unforgettable experience.

WATERFIRE: Imagine inhaling the fragrant scent of wood smoke, firelight flickering on the features of Providence's arched bridges, the enchanting sounds of exotic music carried on the warm spring breeze. This is Waterfire Providence, an award-winning sculpture by Barnaby Evans. On select evenings (usually between May and October), volunteer "firetenders" travel on torch-lit boats down the river, lighting more than 80 bonfires. Visitors can sit or stroll throughout Waterplace Park and watch the show free of charge.

For more information visit Waterfire.org.

CLIFF WALK: Perched on the brow of Newport's eastern shore rests the sprawling Cliff Walk, a world famous public access walk that combines the natural beauty of the Rhode Island shoreline with the architectural history of Newport's gilded age. The walk, which starts at the western end of First Beach at Memorial Boulevard, remains one of the top attractions in Newport. For more information visit CliffWalk.com.



Farm + Vine Dinner Series

As an Ocean House guest, you already know Relais & Châteaux celebrates excellence in hotels and resorts, but did you know it also recognizes the world's best chefs? Join us at our *Farm + Vine Dinner Series*, which features fellow Relais & Châteaux chefs as they prepare delicious hors d'oeuvres and a three-course, wine-paired dinner, highlighting ingredients from an area farm.



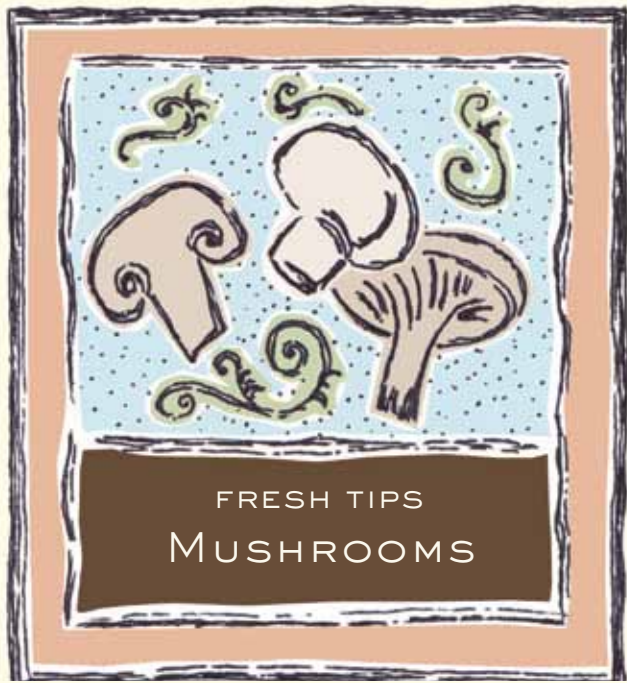
WEDNESDAY, MAY 7
Chef Mark Ladner of
 Del Posto Restaurant,
 New York, NY
Farm: S&P Gardiner Farm,
 South Kingstown, RI
Vine: Bastianich Winery



WEDNESDAY, JUNE 4
Chef Barbara Lynch of Menton,
 Boston, MA
Farm: Siena Farms,
 Sudbury, MA
Vine: WillaKenzie Estate

7:00 p.m. in Seasons; \$95 / person (plus tax and gratuity).

For reservations, please visit OceanHouseEvents.com or call 888.552.2588.



When discussing my unique profession as the Ocean House Food Forager, I am frequently asked about mushrooms. I'll be honest here: I'm utterly terrified of going into the woods and picking a mushroom to eat. This fear is not completely unfounded; there are many varieties of poisonous mushrooms that look very similar to delicious edible mushrooms. I know the woodlands of Rhode Island offer some beautiful and tasty specimens...but somewhere out there is lurking the "Death Angel," so I leave that foraging to the professionals.

No one really knows how many varieties of fungi exist in nature. There are about 10,000 known species in North America, but it is widely agreed that there are many undiscovered species. About 25% of them are considered edible, but we eat only about 4%; the others don't have a favorable enough flavor or texture to bother with. On their own, mushrooms are fairly low in calories and have no fat. They are a good source of the antioxidants *selenium* and *ergothioneine*, and mushrooms also offer a generous dose of potassium and B vitamins.

Mild-tasting white button mushrooms account for about 90% of mushroom consumption in the United States. The cremini mushroom is usually interchangeable with the white button in recipes and is comparable in price; however it offers a more dense texture and deeper flavor.

Cremini mushrooms are often referred to as "baby bellas" because they are, in fact, baby portabella (sometimes spelled portobello...but that discussion is for another day!). There are a few varieties that we see regularly on our grocery store shelves, but about 20 delectable varieties are commercially cultivated.

Cultivated mushrooms are those "planted," versus wild mushrooms that are harvested from the location where they naturally occur. While wild mushrooms are coveted for their distinct flavor and texture, cultivated mushrooms are a great option. They are usually more economical, accessible and available in several delicious varieties. Mushrooms are not grown from seed, like a plant, but rather from spores that have been deposited into a favorable growing medium. Unlike plants, which get much of their energy from the sun, fungi derive all of their energy from their growth medium, through biochemical decomposition processes.

Here in Rhode Island our friends at Rhode Island Mushroom Company, Bob and Mike, are busy growing several varieties including blue and golden oyster, shiitake, crimini, portabella, maitake, and pioppino. If this variety isn't enough they work with foraging friends who bring in additional wild species. While most of their mushrooms go to the talented chefs at high-end restaurants around the state, you can score some at Coastal Growers Farmers Market in North Kingstown.

If you've ever considered attempting to grow your own, Farming Turtles in Exeter, Rhode Island, sells a shiitake log to get you started. You do need to have a cool, warm environment to grow them but this is a fun venture, especially for curious little minds. Speaking of shiitakes, please don't toss out the woody stems if you aren't using them in your recipe. Put them in the freezer, they are a great starter for a vegetable stock.

Food Forager / Director of Culinary Education

FROM OUR KITCHENS

WILD MUSHROOM FLAN WITH MEYER LEMON VINAIGRETTE

Yield: 8 servings

For the Flan:

- 4 ounces vegetable oil
- 6 ounces carrots, peeled and sliced
- 1 clove garlic, chopped
- 1 each King Richard leek, white parts only, split lengthwise, washed and sliced
- 10 ounces button mushrooms, quartered
- 10 ounces dried porcini mushrooms
- 10 ounces chanterelle mushrooms, quartered
- 1 sprig fresh thyme
- 1 sprig fresh rosemary
- 1/2 cup Madeira wine
- 1 quart heavy cream
- 1 quart whole milk
- 10 each eggs
- 4 egg yolks
- Champagne vinegar, to taste

For the Meyer Lemon Vinaigrette:

- 1 ounce Meyer lemon juice, fresh squeezed
- 1 ounce Champagne vinegar
- 1 teaspoon Dijon mustard
- 1 teaspoon shallot, peeled and minced
- 4 ounces vegetable oil
- 1 ounce extra virgin olive oil

Kosher salt and fresh cracked black pepper, to taste

FOR THE FLAN, preheat oven to 275°F. Heat vegetable oil in a heavy-bottom saucepan over medium-high heat. Add carrots, garlic and leeks and cook until golden brown. Add mushrooms and continue to cook over medium-high heat. Once mushrooms begin to brown, deglaze with Madeira wine. Reduce liquid until vegetables are thickly coated. Pour in whole milk and heavy cream, reduce heat to low, and add fresh herbs. Steep mushrooms and vegetables until liquid is reduced by 1/3 and has strong mushroom flavor. Strain through a chinois and set aside. Whisk eggs in a medium bowl. Whisk 1/3 of strained liquid into whisked eggs to temper it, and then whisk new mixture into remaining liquid. Pour flan base into 6-ounce soufflé ramekins and transfer to a baking pan. Pour enough water to fill the pan halfway. Bake for 20 minutes or until flan sets. Remove from oven and refrigerate ramekins.

FOR THE MEYER LEMON VINAIGRETTE, combine all ingredients except blended vegetable oil and extra virgin olive oil in a blender. With blender running, slowly drizzle in blended vegetable oil. Then drizzle in olive oil, until vinaigrette is completely emulsified. Season with salt and pepper.

TO PLATE, place mushroom flan on center of plate and finish with a drizzle of Meyer Lemon Vinaigrette.

Movie Night

Soon the evenings will be warm enough to spend outdoors, but until then, cozy up with family and friends during Ocean House's movie nights. Enjoy a favorite film paired with a scrumptious buffet of food that complements the evening's main feature.

Sunday, April 27

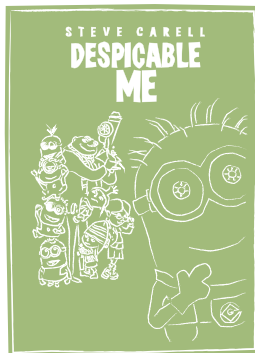
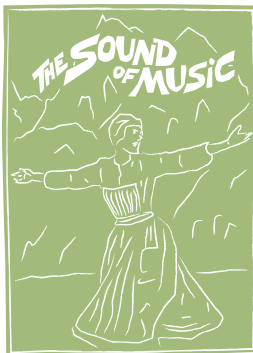
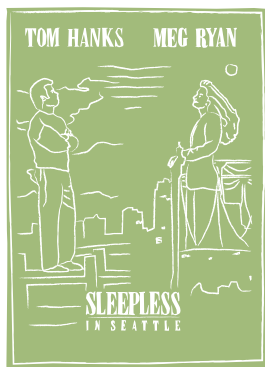
**SLEEPLESS
IN SEATTLE**

Sunday, May 25

SOUND OF MUSIC

Sunday, June 29

DESPICABLE ME



6:00 to 9:00 p.m.; \$38/ adult; \$20/ child age 4 to 12; children 3 and under are free (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 or call 888.552.2588.

EASTER AT OCEAN HOUSE



Sunday, April 20

Spring brings us newly bloomed flowers and lush shrubs, perfect for hiding eggs in! Celebrate Easter by enjoying an Easter egg roll and egg hunt with the Easter Bunny followed by brunch in the Seaside Ballroom or five-course prix-fixe menu in Seasons.

Activities: 10:00 to 11:30 a.m.; \$15/ child; complimentary for guests and members

Brunch: seatings from 10:00 a.m. to 4:00 p.m.; \$74/ adult, \$30/ child age 4 to 12; children 3 and under are free (plus tax & gratuity); Seasons: seatings from 11:30 a.m. to 6:30 p.m.; \$85/ person (plus tax); children 8 and under order à la carte from children's menu; additional \$40/ person for optional wine pairing

EMPLOYEE SPOTLIGHT



**CHEF JACOB
JASINSKI**

EXECUTIVE SOUS-CHEF AND
SEASONS' CHEF DE CUISINE

Once in a great while, a person will come across a dish that makes him or her feel alive. Maybe the aroma takes you back to Sundays in your grandmother's kitchen, the family huddled around the countertop, flour wedged under your fingernails. It could be

the enticing flavors, transporting you to the shifting sands of Abu Dhabi or the lush forests of Brazil. Whatever it is, that meal enhances a sense of place, a philosophy we take very seriously here at Ocean House.

Enter Jacob Jasinski, Ocean House's newest team member.

Hired as both executive sous-chef of the hotel and chef de cuisine for Seasons, Ocean House's fine-dining restaurant, Chef Jacob said that his first priority is to promote solidarity and standards throughout the kitchen. Equally important: "I want to see what we can do to continue to surprise people," he said. It's this sense of boyish curiosity melded with his sophisticated palate that allows Chef Jacob to elevate Ocean House's cuisine to new heights.

A graduate of the International Institute of Culinary Arts in Fall River, Massachusetts, Chef Jacob got his start as a sous-chef at the White Horse Tavern in Newport, Rhode Island, where he stayed until 2005. After a year-long stint as a personal chef in Arizona, he took his money and traveled abroad. Working as a stagiaire, Chef Jacob was exposed to the artful cuisine of Italy's Osteria da Fiore and France's Domaine de Clairefontaine, both Michelin-star-rated restaurants.

Upon his return to the States, Chef Jacob continued to build his portfolio at New York's famed Le Bernardin; Maine's The Salt Exchange and The White Barn Inn; and at The Mansion in Las Vegas under the guidance of Joël Robuchon before returning to his New England roots. His homecoming brought him a new job (at Castle Hill Inn) and a new baby. Now, Chef Jacob is a proud father of two boys.

Hoping to continue Ocean House's legacy of unforgettable farm-to-table cuisine, Chef Jacob aspires to offer guests a rarified world to discover through food. "Being in New England, there is a wealth of outstanding ingredients—the fish here is second to none. It's all about taking the local ingredients or those fond memories we as cooks may have, taking that idea and having it complement the region."

When asked what dish he, himself, prefers above all else: "Really good bread and cheese."

Cabaret SERIES

AMERICAN SONGBOOK:
MARION MARKHAM

Friday, May 23

With our Drawing Room transformed into an intimate club harking back to the 1920s, 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.

Doors open at 8:00 p.m.; Show begins at 8:30 p.m.;
\$20/ non-guest, \$15/ hotel guest or member (plus tax and gratuity)



MOTHER'S DAY

Sunday, May 11

Whether it's letting Mom pick all of her favorites at Ocean House's Brunch Buffet or treating her to a grand five-course menu in Seasons, this memorable occasion will remind Mom of just how much you care.

Brunch Buffet: seatings from 10:00 a.m. to 4:00 p.m.; \$74/ adult, \$37/ child age 4 to 12; children 3 and under are free (plus tax and gratuity)

Seasons: seatings from 11:30 a.m. to 6:30 p.m.; \$85/ person (plus tax); children 8 and under order à la carte from children's menu

GETAWAY PACKAGE

Spa Getaway

AVAILABILITY:

January 1, 2014 through June 30, 2014, and September 4, 2014, through December 31, 2014

Experience a spa getaway at the ultimate five-star retreat: OH! Spa at Ocean House. Join us in Seasons for a farm-to-table-inspired breakfast, then customize your own spa day with a selection from our seasonal treatment menu. Refresh yourself in our state-of-the-art fitness center, take a swim in our heated 25-meter lap pool or rejuvenate with some yoga in our movement studio. Our perfectly situated relaxation room begs you to unwind and take in the magnificent views of the Atlantic Ocean. Stay overnight in one of our guest rooms to wake up feeling totally refreshed.

PACKAGE INCLUDES:

Impeccably appointed accommodations in our Deluxe and Terrace Water View Rooms

Daily farm-to-table inspired breakfast with Spa Cuisine alternative options

\$150 spa credit per person per night

10% off all additional spa treatments

OH! Spa inspired gift

*General Package Restrictions

Packages are available seven (7) days a week. Limit two people per package. Resort credit, if applicable, will be deducted from Spa Services charges upon checkout, not room rate. Not combinable with any other promotions or packages. Not applicable to groups of six or more rooms. Cancellations must be received seven 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. Alcoholic beverages are additional and not included in any package that includes meals.

Mother's Day Gift Guide

FOR THE UN-PAMPERED CHEF Prix-Fixe Dinner at Our Chef's Counter

Spoil Mom this Mother's Day with a reservation at our exclusive Chef's Counter in Seasons. The prix-fixe dinner consists of eight small-plate courses, each prepared just a few feet away by our master chefs and served to you. Opt for the additional wine pairing and savor each sip, carefully selected for you by our Sommelier.



\$175/ person (plus tax and gratuity); \$95/ person optional wine pairing. Available nightly, this truly unique dining experience lasts approximately three hours. A maximum of six guests will be allowed per evening. All guests participating in the dining experience must be age 21 or older. Reservations are required at least 24 hours in advance. Contact us at 888.552.2588 to make a reservation.

FOR THE FASHIONISTA Brooke Kanani Jewelry



Mom may have it all—beauty, brains and an endless love for all her children—but one thing she may be missing is a piece from Brooke Kanani's breathtaking jewelry collection. A Westerly native, this fast-emerging designer draws her inspiration from nature, making her designs our top pick.

\$150-\$6,700; Select pieces on sale at the Ocean House Boutique

FOR THE SPA LOVER OH! Spa

We can't think of a better place to relax than at OH! Spa, the perfect place for Mom to stop and smell the lavender bath salts. At 12,000 square feet, our on-site spa offers a wealth of amenities, including a state-of-the-art fitness center, lap pool, salon and treatment rooms. If that isn't enough, treat Mom to an OH! Wellness Weekend. Each weekend includes a fitness and smoothie-making class, wellness discussion, choice of either 60-minute massage or facial, and discounts on spa products.



June 13-14; \$349/ person (plus tax and gratuity)



MADELINE'S TEA PARTIES

Saturday, April 19: Madeline's Easter Tea Party
Saturday, May 10: Madeline Tea Party with Mom

Bring your favorite Madeline doll or book to enjoy some afternoon tea and a reading of one of the classic Madeline books featuring Ms. Clavel and her 12 little girls in two straight lines.

3:00 to 5:00 p.m.; \$24/ adult, \$15/ child age 4 to 12; children 3 and under are free (plus tax and gratuity)

EVENTS IN WATCH HILL

12 APRIL - *In the Kitchen: Basic Butchering for the Home Cook*

The Ocean House Food Forager will demonstrate how to "break down" a whole beef tenderloin. Also, learn how to properly break down a chicken into six to 10 parts and use some of the meat to make sausage. Each guest will be provided with the opportunity to practice on his or her own chicken. 9:00 a.m. to noon; \$95/ person (plus tax and gratuity)

18-19 APRIL - *From Vine to Wine: Loire Valley*

The Ocean House Sommelier will discuss the history of Loire Valley wines, and walk you through the legacy of this winemaking region. Friday Reception: 6:00 to 7:00 p.m.; Saturday Seminar: 11:00 a.m. to 1:00 p.m.; \$40/ person (plus tax and gratuity)

19 APRIL - *Madeline's Easter Tea Party*

Children of all ages are invited to bring their families and favorite Madeline book or doll to enjoy Ocean House's classic high tea and listen to readings of children's classics. 3:00 to 5:00 p.m.; \$24/ adult, \$15/ child age 4 to 12; children 3 and under are free (plus tax and gratuity)

20 APRIL - *Easter*

Enjoy an Easter egg roll and egg hunt with the Easter Bunny followed by brunch in the Seaside Ballroom or a five-course prix fixe menu in Seasons. Activities: 10:00 to 11:30 a.m.; \$15/ child; complimentary for guests and members. Brunch: seatings from 10:00 a.m. to 4:00 p.m.; \$74/ adult, \$30/ child age 4 to 12; children 3 and under are free (plus tax & gratuity). Seasons: seatings from 11:30 a.m. to 6:30 p.m.; \$85/ person (plus tax); children 8 and under order à la carte from children's menu; \$40/ adult optional wine pairing

27 APRIL - *Movie Night: Sleepless in Seattle*

Enjoy the film with a delicious dinner buffet. During the film, enjoy freshly popped popcorn and candy. 6:00 p.m.; \$38/ adult, \$20/ child age 4 to 12; children 3 and under are free (plus tax & gratuity)

2-4, 9-11, 16-18, 23-25 MAY 6-8, 13-15, 20-22, 27-29 JUNE

Artist in Residence Series

From Friday to Sunday, catch a glimpse of the artist in action as he or she creates a masterpiece, using Ocean House as the backdrop. On Saturday and Sunday mornings, guests can participate in a demonstration hosted by the featured artist. \$15/ non-guests and members (plus tax)

3 MAY - *In the Kitchen: Put 'Em Up Canning Workshop*

Using produce from local farms, canning expert Sherri Brook Vinton demonstrates the boiling water method and helps you learn how to preserve the best of the harvest in this hands-on class. 9:00 a.m. to noon; \$95/ person (plus tax and gratuity)

7 MAY - *Farm + Vine Dinner with Chef Mark Ladner*

Chef Mark Ladner of Del Posto in New York works his magic in Seasons kitchen to prepare a three-course feast featuring exquisite offerings from S&P Gardiner Farm as well as wine pairings from Bastianich winery. 7:00 p.m.; \$95/ person (plus tax and gratuity)

10 MAY - *Madeline Tea Party with Mom*

At our Madeline tea party enjoy finger foods alongside your choice of tea. The afternoon would not be complete without a reading of *Madeline*, a favorite of both young and old. 3:00 to 5:00 p.m.; \$24/ adult, \$15/ child age 4 to 12; children 3 and under are free (plus tax and gratuity)

11 MAY - *Mother's Day*

Treat Mom to Ocean House's brunch buffet or a grand five-course menu in Seasons. Brunch Buffet: seatings from 10:00 a.m. to 4:00 p.m.; \$74/ adult, \$37/ child age 4 to 12; children 3 and under are free (plus tax & gratuity). Seasons: seatings from 11:30 a.m. to 6:30 p.m.; \$85/ person (plus tax); children 8 and under order à la carte from children's menu

16-17 MAY - *From Vine to Wine: Wine 101*

Join the Ocean House Sommelier as he passes along some of his extensive knowledge of wine varietals and helps you master the basics of wine tasting. Friday Reception: 6:00 to 7:00 p.m.; Saturday Seminar: 11:00 a.m. to 1:00 p.m.; \$40/ person (plus tax and gratuity)

23 MAY - *American Songbook with Marion Markham*

Cabaret performer Marion Markham dazzles you with her smooth voice, energetic performance, stunning costumes and wonderful musical ensemble. Doors open at 8:00 p.m.; Show begins at 8:30 p.m.; \$20/ non-guest, \$15/ member or hotel guest (plus tax & gratuity)

25 MAY - *Movie Night: The Sound of Music*

Enjoy the film with a delicious dinner buffet. During the film, enjoy freshly popped popcorn and candy. 6:00 p.m.; \$38/ adult, \$20/ child age 4 to 12; children 3 and under are free (plus tax & gratuity)

4 JUNE - *Farm + Vine Dinner with Chef Barbara Lynch*

Chef Barbara Lynch of Menton in Boston will excite your palate with a three-course dinner in Seasons featuring offerings from Siena Farms and paired with wines from WillaKenzie Estate. 7:00 p.m.; \$95/ person (plus tax and gratuity)

13-14 JUNE - *OH! Wellness Weekend*

This two-day retreat includes a wellness discussion with spa expert Barbie Andrews, representative of Zents, as well as a yoga and summer harvest smoothie-making class. Guests also have the choice of either a 60-minute massage or facial. \$349/ person (plus tax and gratuity)

20-21 JUNE - *From Vine to Wine: Oaked vs. Un-Oaked Wines*

Compare and contrast oaked and un-oaked red and white wines from around the world, and learn how oak influences the wine's end product. Friday Reception: 6:00 to 7:00 p.m.; Saturday Seminar: 11:00 a.m. to 1:00 p.m.; \$40/ person (plus tax and gratuity)

21 JUNE - *In the Kitchen: Exploring R.I. Shellfish*

Laura Blackwell, author of *The Fisherman's Table*, leads this class on how to properly clean and cook the bounty of the local sea, including lobster and hard-shell clams. 9:00 a.m. to noon; \$95/ person (plus tax and gratuity)

27 JUNE - *Comedy Night with Paul D'Angelo*

Ocean House brings Comedy Night to Watch Hill. Join comedians of national popularity who will have you bursting with laughter. Doors open at 8:00 p.m.; Show begins at 8:30 p.m.; \$38/ person (plus tax & gratuity)

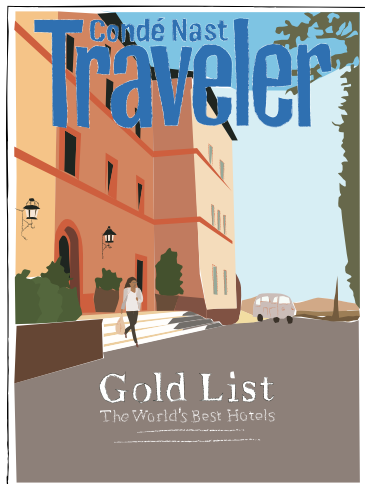
29 JUNE - *Movie Night: Despicable Me*

Enjoy the film with a delicious dinner buffet. During the film, enjoy freshly popped popcorn and candy. 6:00 p.m.; \$38/ adult, \$20/ child age 4 to 12; children 3 and under are free (plus tax & gratuity)

For reservations to any of these events, please visit OceanHouseEvents.com or call 888.552.2588.

What They're Saying About Us...

These notable publications have recently featured Ocean House!



"The word 'awesome' barely begins to describe this 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."

CONDÉ NAST TRAVELER, JANUARY 2014

"While the glitz of the Golden Age was centered in nearby Newport on Millionaires' Row, the discreetly wealthy were taking up residence in Watch Hill, Rhode Island. Once the playground of the likes of Henry Ford and Clark Gable, today it is best known as the backdrop for the Ocean House, which is one of only seventy-six hotels in the world to boast a Forbes Five Star rating."

GREENWICH MAGAZINE,

JANUARY 2014



OCEAN HOUSE
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