

# OCEAN HOUSE

## WAVES

WATCH HILL, RHODE ISLAND



*As one year ends and another begins, we take a look back at past issues of Ocean House Waves. Wrapped neatly in bundles of time, these covers showcase our past, present and future—fleeting moments of what we've done and where we've been. As 2014 begins, we invite you to celebrate a year like no other with us. Enjoy!*

*January/February/March 2014*

## LETTER FROM THE PRESIDENT AND MANAGING DIRECTOR



Dear Friends,

While it may be hard to imagine how we could surpass a year in which we were the first and only hotel to be awarded a **FORBES FIVE-STAR** rating in Rhode Island, I have no doubts that 2014 will do just that. With the support and advocacy of all of you, we were honored with multiple awards and accolades from both **FORBES** and **TRAVEL + LEISURE**, as well as a top spot in **CONDÉ NAST TRAVELER READERS' CHOICE AWARDS**. In an effort to thank each of you for being our greatest champions during our quest to the top, we would like to use this year to show our appreciation.

While we bring back some of our old favorites and introduce new events, we

hope 2014 will exceed all previous expectations and experiences. As we begin the year with some of our favorite culinary events, a little romance around Valentine's Day, and the party of the year—the Black & White Masquerade Ball, we look forward to having each of you join us as we celebrate our many great accomplishments and the people who helped us achieve them.

Warm Regards,

DANIEL A. HOSTETTLER  
President & Managing Director



RELAIS & CHATEAUX

### Social Notes

FOURTH ANNUAL TREE LIGHTING CEREMONY AND COMMUNITY OPEN HOUSE *November 30, 2013*



WINE CAMP WEEKEND *November 1-3, 2013*

FARM + VINE DINNER WITH CHEF NATHAN RICH *September 11, 2013*



BLACK & WHITE MASQUERADE  
PROCEEDS TO BENEFIT THE WESTERLY HOSPITAL



**Saturday, February 22**

The Ocean House celebrates the winter season with its second annual Black & White Masquerade in February, the proceeds of which will benefit the Westerly Hospital. Elegant food stations provide a feast for the eyes and joy for the mouth, while live music adds an air of festivity. Join us in your best black and/or white cocktail attire and add a little mystery with a creative mask.

7:00 to 11:00 p.m.; \$125/ person (includes tax and gratuity).  
For reservations, please visit [OceanHouseEvents.com](http://OceanHouseEvents.com) or call 888.552.2588.

*The OH!  
Wellness Weekend*



**Friday & Saturday,  
March 21–22**

Guided by a team of Ocean House professionals, a Wellness Weekend offers guests the opportunity to enjoy rejuvenating and healing activities. Held seasonally, this two-day retreat includes wellness discussions with spa experts such as Brenda Brock, founder of Farmaesthetics, and Barbie Andrews, a representative of Zents. You also have the chance to try a fitness class and learn to make seasonally inspired smoothies with our Food Forager. Follow that up with your choice of a 60-minute massage or facial. With expert guidance, participants receive a weekend of health and rejuvenation for the mind, body and soul.

Package includes:

- Wellness Discussions
- Motivating Fitness Classes
- Smoothie Making Class
- Choice of 60-Minute Massage or Facial
- Use of Pool and Fitness Center
- Seasonal Gift
- Accommodations Available at 20% Off Best Available Rate
- Discount on additional Services and Retail Products

\$349/ person (plus tax); accommodations available at 20% off best available rate.

Friday discussion: 3:00 p.m.; Saturday seminars: 9:00 a.m.; includes one 60-minute massage or facial of choice and 10% discount on additional services and retail, use of pool and fitness center.

For reservations, please visit [OceanHouseEvents.com](http://OceanHouseEvents.com) or call 888.552.2588.



THE OH-CIA CULINARY BOOT CAMP



**Thursday–Saturday, March 13–15**

Are you ready to spice up your cooking skills? Explore the fundamentals of the culinary arts with chefs from the *Culinary Institute of America*. Study basic cooking methods, learn knife skills and enjoy expert culinary discussions, all within the state-of-the-art Ocean House kitchens. After two-and-half days of instruction, which includes an introductory wine pairing course and lunch on Friday and Saturday, you'll be a master chef with your own basic knife kit and Ocean House apron and recipes.

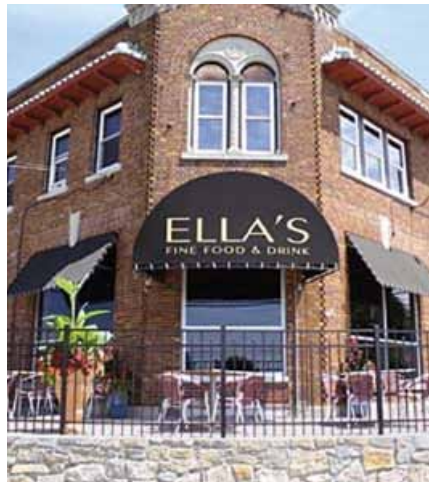


\$995/ person (plus tax and gratuity); accommodations available at 20% off best available rate.  
For reservations, please visit [OceanHouseEvents.com](http://OceanHouseEvents.com) or call 888.552.2588.

*Did You Know?*



Despite many efforts, the original structure of the Ocean House could not be renovated in 2003. However, as the new structure was conceived in 2004, many artifacts from the original hotel were worked into the design. Of the 5,000 salvageable artifacts and furnishings that were incorporated into the new hotel, the most notable may be the stone fireplace in the lobby. Taken apart stone-by-stone, each of which was numbered and stored during construction, the fireplace was reassembled not once but twice to ensure a perfect match to its original design.



## LOCAL FAVORITES

As the mercury drops, this is the time to dig into some rich comfort food, sip steamy mugs of hot cocoa and take on some exciting indoor and outdoor pursuits. Find these and more with our rundown of the best things to do in the area.

Lacing up a pair of ice skates is a treasured tradition as the temperature hits freezing points. At the **Westerly Skating Rink**, located on Main Street in downtown Westerly, Rhode Island, children and adults of all ages can take to the ice to show off their best moves or to simply enjoy the outdoors. With skate rentals and lessons available, it's the ideal family or date-night activity! The rink is open seven days a week. Admission is \$7 for adults and \$5 for children and seniors. Skate rentals are offered for \$4. Parking for the 12,000-square-foot rink will be available in a lot located at the end of Commerce Street.

Feel more like watching someone else skate? Check out a **Providence Bruins** game! Known as the P-Bruins by the locals, this ice hockey team is the primary development team for the NHL's Boston Bruins. They play at the Dunkin' Donuts Center in Providence, Rhode Island, and offer some great family deals on tickets.

If that's still not enough to melt your winter blues, head on over to the **26th Annual Newport Winter Festival**. Touted as "New England's Largest Winter Extravaganza," the week-long celebration features more than 150 events and will take place February 14–23, 2014, throughout Newport and Newport County. A portion of the proceeds from featured events benefits local charities and nonprofit organizations as well as local business and community programs. For tickets, visit [NewportEvents.com/winterfest](http://NewportEvents.com/winterfest).

If you're in need of a little cultural stimulation, pay a visit to the **Rhode Island School of Design Museum of Art** (it's free on the last Saturday of the month) or see one of several Broadway shows at the beautifully renovated **Providence Performing Arts Center**. Go to [ppacri.org](http://ppacri.org) for tickets.

For a post-performance meal (or satisfying sip), grab a seat at any one of Downtown Westerly's amazing restaurants. Some of our favorites are **Ella's Fine Food & Drink**, featuring a signature combination of Asian-Fusion and French foods; the newly opened **Brazen Hen**, an Irish pub with traditional flare; **The Malted Barley**, which boasts one of the largest beer selections in the area; and **Bridge**, perched above the Pawcatuck River.

## 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 each of the wines during the tasting.

### Friday–Saturday, January 17–18

**OLD WORLD VS. NEW WORLD CABERNET SAUVIGNON:** A truly versatile wine that complements many types of food, explore Cabernet Sauvignon's history and learn how its production throughout the world has evolved. In this class our Sommelier will discuss how the differences in flavor are affected by climate, geography and wine making styles.

### Friday–Saturday, February 21–22

**AUSTRALIAN WINES:** This class discusses the spectrum of Australian wine. We will talk about geography, history, grape varieties and regions. We will taste through a selection of Australian wines.

### Friday–Saturday, March 21–22

**SOUTH AMERICAN WINES:** In March, celebrate the wide spectrum of South American wines the wine-lover's way. In this two-day class, meet the Ocean House Sommelier and discuss the geography, history and flavor profile of this up-and-coming 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). For reservations, please visit [OceanHouseEvents.com](http://OceanHouseEvents.com) or call 888.552.2588.

## Farm + Vine Dinner Series

### Wednesday, March 5

The Ocean House kitchen will come alive as Chef Jean François Bruel and his team prepare for an evening of culinary marvel with offerings from Four Story Hill Farm and wine pairings from Frog's Leap vineyard.

#### Chef: JEAN FRANÇOIS BRUEL OF DANIEL



Raised on a farm in a small village outside of Lyon, trained under French master chefs including Georges Blanc, Paul Haeberlin and Michael Guérard, named chef at a noteworthy Manhattan restaurant at age 28—the journey is that of Jean François Bruel, named executive chef at Daniel in 2003. Like his mentor, Daniel Boulud, Chef Bruel has a talent for combining the best of French and American cooking—fusing traditional techniques learned in France with fine international and American ingredients and the open-mind approach and spectrum of tastes New York City inspires.

#### Vine: FROG'S LEAP

Located amongst 130 acres of vineyards in Rutherford, California, Frog's Leap uses the best of Napa Valley's organically grown grapes and the most traditional winemaking techniques to produce wines that deeply reflect the area from which they originate.



#### Farm: FOUR STORY HILL FARM

This 10-acre property in northeast Pennsylvania recently opened its own USDA slaughterhouse in order to bring a true farm-to-table product to its clients.

7:00 p.m. in Seasons; \$95/adult, \$55/child (plus tax and gratuity). For reservations, please visit [OceanHouseEvents.com](http://OceanHouseEvents.com) or call 888.552.2588.



Instead of letting the short, frigid days of the deep winter months get me down, I will turn to the warmth of my kitchen to keep my spirits up. This winter I am going to braise. Not only short ribs, osso bucco and coq au vin as usual; this year I'm going to add "short braising" to my repertoire and become more proficient at braising vegetables and fish. The techniques involved in short braising are basically the same as a long braise with one exception: time. When braising a tough cut of meat, the long braise allows enough time for the connective tissue to dissolve into a lovely gelatin so the meat comes out fork tender. Since a short braise doesn't allow enough time for this magical transformation, vegetables, seafood and chicken are best for this technique.

Merriam-Webster defines braising as, "to cook slowly in fat and a little moisture in a closed pot." Braising usually employs both dry and moist heat as the food is often seared at a high temperature prior to adding the cooking liquid. In the early days, the braising pot would simmer for hours in the embers of the hearth; today we

braise on the stovetop or in the oven. I find that the oven offers less of a challenge in keeping the braise at a steady, even heat over a long period of time.

Once you have chosen what it is you are going to braise, there are a couple of steps involved that will ensure success. Meat should be browned before braising for both aesthetic value and flavor. A grey brisket isn't nearly as appealing as one that has a lovely dark brown hue. The flavor is elevated during this step as well; those lovely brown bits in the bottom of the pan make a wonderful base for the braising liquid. To ensure a nice brown crust, dry your meat with paper towels before searing, and by all means be patient. Don't rush this step, it takes time for that lovely color to develop. Once the meat is browned and removed from the pan "flavor makers" are added. These are the aromatics that will infuse the meat with flavor. The classic French "mirepoix" is frequently used. This is a combination of two parts onion to one part carrot and celery that have been chopped coarse or fine depending on the length of time they will spend in the oven. Another important consideration is the braising liquid—broth, wine or juice? Consider what you would like the overall flavor of your dish to be and deglaze your pan with the liquid that you think will best accomplish this. Ideally, the braising liquid will come about 1/3 of the way up the sides of the main ingredients. Keep in mind that the food in the pot will release liquid as it cooks and too much liquid to start will dilute your sauce.

Whether you're in the mood for a quick braised vegetable or a long, slowly braised lamb shoulder, this method of cooking will certainly warm the most dreary winter day.

JANICE MCEACHEN  
Food Forager / Director of Culinary Education

## IN THE KITCHEN: CULINARY EDUCATION SERIES



### Saturday, February 8 BREAD MAKING

Ocean House's Executive Pastry Chef walks through the basics of baking extraordinary loaves at home. Learn the fundamental techniques of bread making: kneading, proofing and baking. You 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 visit [OceanHouseEvents.com](http://OceanHouseEvents.com) or call 888.552.2588.

### FROM OUR KITCHENS

## BRAISED RABBIT WITH GNOCCHI

Yield: 4 servings

#### For the Sachet:

4 sprigs fresh thyme  
2 each bay leaves  
10 each peppercorns  
1 sprig fresh rosemary  
4 cloves garlic, peeled

#### For the Braised Rabbit:

2 tablespoons vegetable oil  
1 (3-pound) rabbit, cut into servable pieces  
1 each onion, peeled and rough chopped  
2 each carrots, peeled and rough chopped  
3 stalks celery, rough chopped  
2 cups red wine  
1 cup tomato sauce  
2 quarts chicken stock  
Extra virgin olive oil, to taste  
2 tablespoons sherry vinegar  
Kosher salt, to taste

#### For the Gnocchi:

2 each Russet potatoes, peeled  
1 cup all-purpose flour  
2 each eggs, whisked  
Parmesan cheese, grated  
Extra virgin olive oil  
Kosher salt, to taste



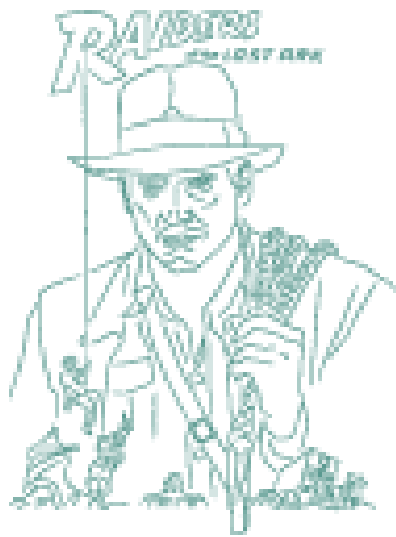
FOR THE BRAISED RABBIT, preheat oven to 300°F. Wrap first five ingredients in cheesecloth secured with butcher's twine to create a sachet, and set aside. Heat vegetable oil in a braising pan over medium-high heat. Season rabbit with salt and sear on both sides. Remove from pan and add vegetables; caramelize until brown, stirring often to avoid burning. Return rabbit to pan and deglaze with red wine; reduce by half. Add tomato sauce, chicken stock and sachet. Cover and braise in oven for 2 hours or until rabbit is tender. Remove from oven, remove rabbit from pan when cool enough to handle. Remove meat from bone and shred to bite-size piece. Strain braising liquid, and reserve for gnocchi. Refrigerate.

FOR THE GNOCCHI, boil potatoes in salted water until tender. Remove potatoes with a slotted spoon, reserving the salted water to cook gnocchi. Pass potatoes through a food mill or potato ricer, and spread onto a sheet tray to cool. Transfer to a medium bowl and gently fold in eggs and 3/4 of the flour. Dough should not be sticky. (The amount of flour actually used will depend on moisture in the potatoes and the humidity in the air.) Divide dough into six pieces, roll into logs and cut each into 3/4-inch portions. Press each portion against tines of fork towards you, pulling gnocchi into a "C" shape to create ridges. Reserve each portion on tray dusted with flour, to avoid sticking.

TO FINISH, heat rabbit in a large sauté pan with braising liquid. Bring reserved salted water to a boil and cook the gnocchi until they float. Remove gnocchi with a slotted spoon and toss with rabbit.

TO PLATE, divide gnocchi and braised rabbit among plates, and finish with shaved Parmesan and extra virgin olive oil.

## Movie Night



### Sunday, March 30 INDIANA JONES AND THE RAIDERS OF THE LOST ARK

In *The Raiders of the Lost Ark*, archeologist and adventurer Indiana Jones is hired by the US government to find the Ark of the Covenant before the Nazis.

6:00 p.m.; \$38/ adult, \$20/ 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 888.552.2588.

## OCEAN HOUSE ART COLLECTION THE STORY OF SUSAN, AN EDWARDIAN FABLE



Found pasted into a handmade album, this set of 18 watercolors was stumbled upon in an attic in the English countryside. The album, which was badly damaged, could not be salvaged. Happily, the pieces within the album were saved and purchased by Ocean House's owner, Charles Royce. They are now on display in the lower gallery at the Ocean House.

These images tell the story of Susan's transformation as she decides to spend the season with her sophisticated aunt.

"The deceptively simple narrative is in fact well-supplied with the devices of an Italianate comedy, including disguises, masked balls, class consciousness and—of course—a wedding at the end," according to the series' description in *Art at the Ocean House*. Research has not yet identified the author (believed to be Josephine Maynard) or the painter, whose signature appears on some of the works alongside the date 1911.



## OCEAN ADVENTURE WEEKEND SATURDAY, MARCH 1

On Saturday, March 1, our Ocean Adventure Weekend will kick off in the morning with a 90-minute lecture from the Mystic Seaport on the restoration of the Charles Morgan and plans for the 19th century whaling ship's first voyage upon the completion of its refurbishment. In the evening, Thies Matzen, a renowned sailor and ocean adventurer, will share the details of his career and greatest adventures to date.

An Ocean Adventure Weekend hotel package will also be offered to those who wish to attend both events and visit the Mystic Seaport. The package will include a one-night stay, admission to both events on Saturday, breakfast on Sunday and two tickets to the Mystic Seaport.

Presentation by the Mystic Seaport on the restoration of the Charles Morgan: 11:00 a.m. to 12:30 p.m.; \$30/ person (plus tax and gratuity). Presentation by Thies Matzen: 6:00 to 7:30 p.m.; \$45/ person (plus tax and gratuity). A portion of the proceeds will be donated to Mystic Seaport. For reservations, please visit [OceanHouseEvents.com](http://OceanHouseEvents.com) or call 888.552.2588.

## EMPLOYEE SPOTLIGHT

### CHRISTINE SMITH DIRECTOR OF ROOMS



Before she even graduated from high school, Christine Smith began her career in the hospitality industry. Beginning her tenure in the field at the age of 16, Christine has been working in hotels for the past six years and recently was promoted to the Ocean House's Director of Rooms.

In May 2012, Christine joined the Ocean House team as a Guest Relations

Manager. Quickly becoming one of the staff's and guests' favorite employees, Christine took over the position as Director of Guest Relations that very same year.

Outside of work, Christine still can't get enough of the travel industry as she herself is an avid traveler. Most recently, she has taken trips to Mexico, San Diego, Cleveland and Honduras.

A native of New Jersey, Christine is no stranger to the allure of coastal destinations along the eastern seaboard. However, it's not just in the warm months that she sees the appeal of a coastal retreat at the waterfront Ocean House. If you want to know the Director of Rooms' favorite room in the hotel, she'd tell you it's the Atlantic Suite, and in big part due to its charming views and fireplace to cozy up next too in the chilly winter months.

GETAWAY PACKAGE

Romance by the Sea

FEBRUARY 14-15



Begin the year by celebrating one another, the story of your romance and the passion that you share.

Surprise the one you love with a romantic getaway, nestled in the charm of New England at the Ocean House.

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 15, 2014

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

\*General Packages Restrictions

Package available for arrival on Friday, February 14, 2014, 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.

Friday, February 14

VALENTINE'S DAY DINNER

This year, make Valentine's Day special by surprising your sweetheart with a spectacular five-course dinner in Seasons, where love is always on the menu.

5:30 p.m. to 9:00 p.m. in Seasons; \$95/ person (plus tax and gratuity); optional \$40/ person wine pairing

Saturday, February 15

SALT MARSH OPERA VALENTINE'S CONCERT

On February 15, extend the romance with an intimate concert performed by singers from the Salt Marsh Opera while you dine on five luscious courses.

7:00 p.m. in Seasons; \$125/ person (plus tax and gratuity); optional \$40/ person wine pairing.

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

Valentine's Day Gift Guide



FOR THE TRENDSETTER

ASHA by ADM

Inspired by her travels to Florence and Paris, designer Ashley Dodgen-McCormick launched ASHA, a fine fashion jewelry line handcrafted in New York, Florence and Thailand. Her signature designs, which range from zodiac pendants to charm bracelets, make this company a favorite for Valentine's Day 2014.

\$175-\$460; Select pieces sold at the Ocean House Boutique.



FOR THE SOCIAL BUTTERFLY

The Printery Note Cards

Whether it's a thank you card after a job interview or warm wishes to an old friend, there are times when e-mail just won't cut it. Enter The Printery. This century-old stationer headquartered in Oyster Bay, New York, creates some of the finest hand-engraved stationery and boxed note cards in the country.

The perfect touch to any handwritten note or invitation!

\$20-\$45; Select pieces sold at the Ocean House Boutique.



FOR THE FOODIE

Ocean House Cookbook

Does your loved one know how to make a killer bechamel sauce? Do you find yourself dreaming about his grilled steak or lasagna recipe? This cookbook is your best bet for the man or woman who knows his or her way around a kitchen.

\$65; Available on Amazon.com or sold at the Ocean House Boutique.



CIA Culinary Boot Camp

Chef instructors from the famed Culinary Institute of America join our outstanding Ocean House culinary team to help the foodie in your world release their inner chef!

March 13-15; \$995/ adult



FOR THE PHILANTHROPIST

Black & White Masquerade Ball

Not only will you give them the party of the year, you will also be donating to a fantastic cause. All proceeds benefit the mission of Westerly Hospital and tickets are tax deductible.

February 22; \$125/ adult

## EVENTS AT THE OCEAN HOUSE

### 17-18 JANUARY - *From Vine to Wine: Old World vs. New World Cabernet Sauvignon*

Explore Cabernet Sauvignon's history and learn how its production throughout the world has evolved. In this class our Sommelier will discuss how the differences in flavor are affected by climate, geography and wine making styles. *Friday Reception: 6:00 to 7:00 p.m.; Saturday Seminar: 11:00 a.m. to 1:00 p.m.; \$40/ person (plus tax)*

### 8 FEBRUARY - *In the Kitchen: Bread Making*

Ocean House's Executive Pastry Chef walks through the basics of baking extraordinary loaves at home. Learn the fundamental techniques of bread making: kneading, proofing and baking. *9:00 a.m. to noon; \$95/ person (plus tax and gratuity)*

### 14 FEBRUARY - *Valentine's Day Dinner*

A romantic five-course, prix fixe dinner to share with your loved one in Seasons. *5:30 to 9:00 p.m. in Seasons; \$95/ person (plus tax and gratuity); optional \$40/ person wine pairing*

### 15 FEBRUARY - *Valentine's Dinner with Salt Marsh Opera*

A five-course, prix fixe dinner and concert performed by Salt Marsh Opera in Seasons. *7:00 p.m. in Seasons; \$125/ person (plus tax and gratuity); optional \$40/ person wine pairing*

### 21-22 FEBRUARY - *From Vine to Wine: Australian Wines*

This class discusses the spectrum of Australian wine. We will talk about geography, history, grape varieties and regions. We will taste through a selection of Australian 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)*

### 22 FEBRUARY - *Black & White Masquerade*

The Ocean House celebrates the winter season with its second annual Black & White Masquerade, the proceeds of which will benefit the Westerly Hospital. Enjoy elegant food stations, live music and live and silent auctions. *7:00 to 11:00 p.m.; \$125/ person (includes tax and gratuity)*

### 1 MARCH - *Ocean Adventure Weekend*

Enjoy a lecture from the Mystic Seaport on the restoration of a 19th century whaling ship. Thies Matzen, a renowned sailor and ocean adventurer, will share the details of his career and greatest adventures to date. *Presentation by the Mystic Seaport on the restoration of the Charles Morgan: 11:00 a.m. to 12:30 p.m.; \$30/ person (plus tax and gratuity). Presentation by Thies Matzen: 6:00 to 7:30 p.m.; \$45/ person (plus tax and gratuity). A portion of the proceeds will be donated to the Mystic Seaport.*

### 5 MARCH - *Farm + Vine Dinner*

The Ocean House kitchen will come alive as Chef Jean François Bruel and his team prepare for an evening of culinary marvel with offerings from Four Story Hill Farm and wine pairings from Frog's Leap vineyard. *7:00 p.m. in Seasons; \$95/ adult, \$55/ child (plus tax and gratuity)*

### 13-15 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. *Includes two full days of instruction, introductory food and wine pairing, lunch on Friday, Ocean House apron, 3 1/2-inch paring knife and 7-inch chef's knife; \$995/ person (plus tax and gratuity)*

### 21-22 MARCH - *From Vine to Wine: South American Wines*

Celebrate the wide spectrum of South American wines the wine lover's way. In this two-day class, meet the Ocean House Sommelier and discuss the geography, history and flavor profile of this up-and-coming 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)*

### 21-22 MARCH - *OH! Wellness Weekend*

On this two-day retreat enjoy rejuvenating and healing activities including wellness discussions and fitness classes. Also learn to make seasonally inspired smoothies with our Food Forager. Follow up with a massage or facial. *Friday discussion: 3:00 p.m.; Saturday seminars: 9:00 a.m.; includes one 60-minute massage or facial of choice and 10% discount on additional services and retail, use of pool and fitness center. \$349/ person (plus tax); accommodations available at 20% off best available rate*

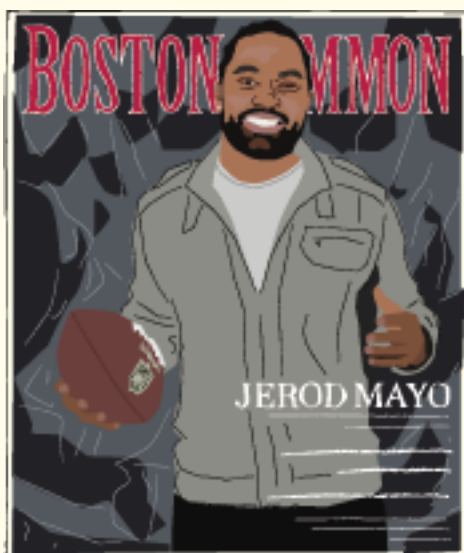
### 30 MARCH - *Movie Night: "Raiders of the Lost Ark"*

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 (plus tax & gratuity)*

For reservations to any of these events, please visit [OceanHouseEvents.com](http://OceanHouseEvents.com) or call 888.552.2588.

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

These notable publications have recently written about the Ocean House!



"Is there a more magical ocean-front resort in New England than the Ocean House in Watch Hill, Rhode Island? Perched on a bluff overlooking Block Island Sound, this sprawling, daffodil-yellow Victorian hotel conjures an era of top hats and bathing dresses, when wealthy vacationers came here to enjoy the beautiful beaches and genteel company."

BOSTON COMMON MAGAZINE, FALL 2013

"If you prefer your beach getaway a bit more regal, the Weekapaug's sister property will likely suit you more. Even though it has only 49 rooms and 23 private residences (the latter with kitchens and multiple bedrooms, and many available for rental), it delivers the type of elegance and service you expect from a much larger Four Seasons or Peninsula hotel. Not coincidentally, the resort's top executives bring extensive experience at such top-end luxury brands to this Rhode Island beauty—experience that shows in the details you'll notice (and like) throughout the property."

PRIVATE CLUBS MAGAZINE, SUMMER 2013



OCEAN HOUSE  
WATCH HILL, RHODE ISLAND

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