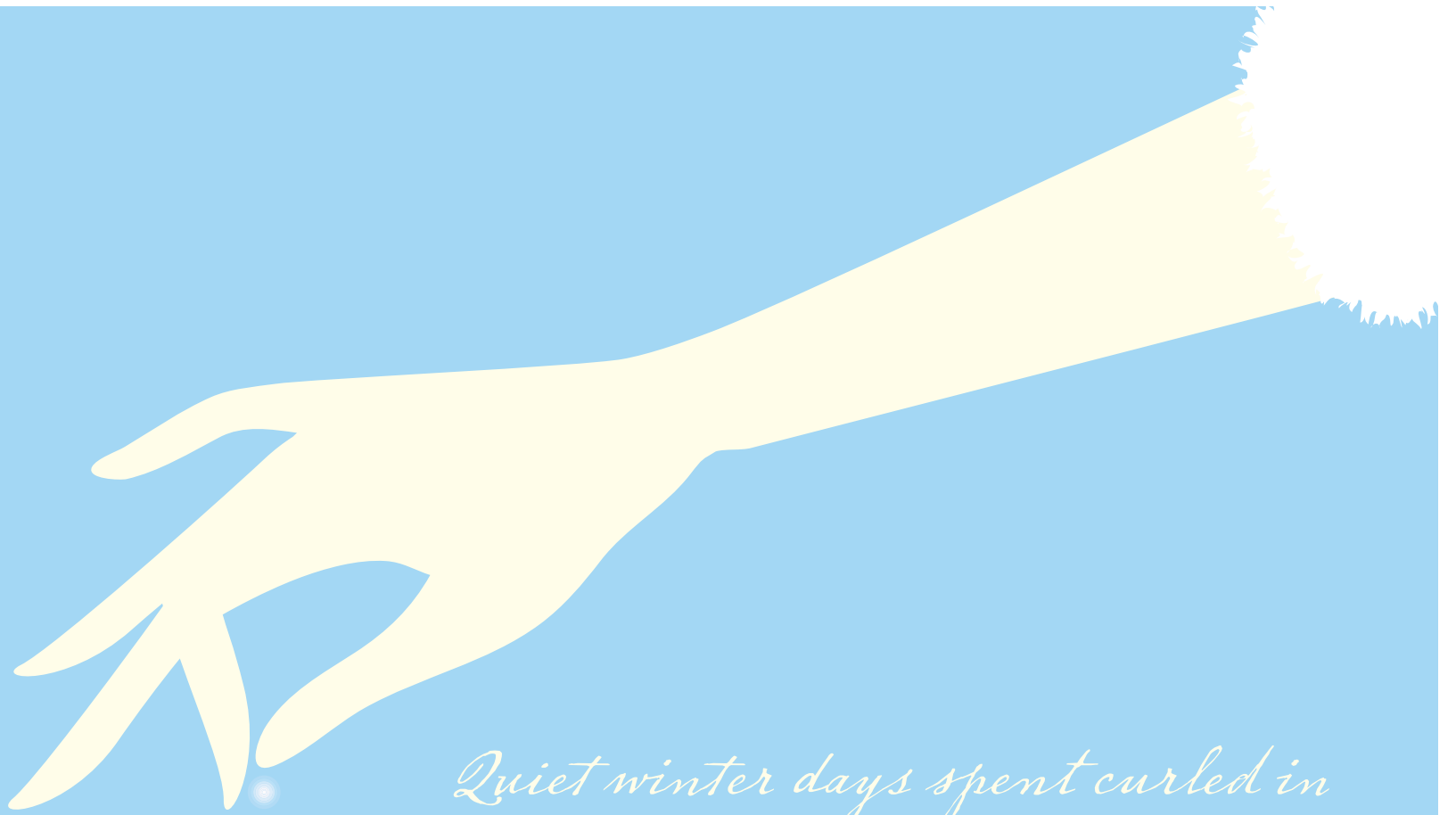


OCEAN HOUSE

WAVES

WATCH HILL, RHODE ISLAND



Quiet winter days spent curled in front of a roaring fire, watching the snow fall serenely and coat the quiet village of Watch Hill, muffling every sound except the churning seas just steps away.

Long afternoons spent at the OH! Spa, an oasis of relaxation, soothing the damage done by the winter air, as winter cuisine comforts and nourishes the soul. Cold days turn Little Narragansett Bay into an icy expanse, stretching out towards the sea.

January / February / March 2011

LETTER FROM THE PRESIDENT AND MANAGING DIRECTOR



Dear Friends,

As we pass through our first winter at the new Ocean House, we are enjoying the peaceful days of watching flurries fly past our windows and sitting by the many fireplaces throughout the hotel. This winter marks the introduction of a new series of special cooking classes and dinners with Chef de Cuisine Eric Haugen, as well as the start of several exciting OH! Spa events. We also celebrate romance over Valentine's Day with a special package and performance

by the Salt Marsh Opera. I hope that you are able to get away for some relaxation this winter to the Ocean House.

Warm Regards,



DANIEL A. HOSTETTLER
President & Managing Director

Social Notes

TREE LIGHTING CEREMONY *November 2010*



CHILDRENS CHRISTMAS PARTY *December 2010*

GINGERBREAD HOUSE RECEPTION *December 2010*



OH!
THE SPA AT THE OCEAN HOUSE

The Winter Menu at the OH! Spa uses incredible seasonal ingredients that stimulate the senses and help you to relax. Ranging from cranberry and orange to mint and carrot, there is an array of scents and textures that will soothe and nourish skin that has been dried out from the winter air. The Harvest Glow body treatment incorporates many of the most refreshing scents of the season, while revealing soft and smooth skin. The treatment starts with an invigorating scrub made with freshly harvested organic orange, cinnamon, clove, and cornmeal that softens and smoothes the skin as the spicy aromatic essences fills the room. The scrub is followed by a luxurious application of a rosemary mint cream or oil.



17-21 March

SPRING REJUVENATION EVENT

Join us during the Vernal Equinox and start anew this Spring.

Enjoy a relaxing four-night stay at the Ocean House with time for renewal and rest.

Choose between a Detoxifying or Recharging Spa program customized to your needs with ninety minutes of spa services each day, group fitness classes, a personal fitness evaluation and plan.

Please call for more information about pricing and availability.

Enjoy :

- ~ CREATIVE CULINARY CLASSES
- ~ WINE TASTINGS
- ~ WATCH HILL BEACH BOOT CAMP
- ~ RESTORATIVE WORKOUTS
- ~ CUSTOMIZED SPA GIFT

Our Spa Specialists will help create a unique and fulfilling retreat for you.

AMERICAN SONGBOOK

Beginning on March 18th, Cabaret returns to the Ocean House! Our 2011 American Songbook series will feature a wide variety of talents this spring, with Marion Markham returning this summer along with other talented performers as her guests!

SPRING
CABARET DATES

- 18 March
- 22 April
- 27 May
- 17 June

In the Kitchen

Beginning January, Seasons will host a special evening of culinary instruction. In the Kitchen will give you the unique opportunity to see how seasonal ingredients are transformed into scrumptious dishes and understand the flavor profile of each through the actual tasting of the end product. Each month will bring a new theme and menu to the table, which Chef de Cuisine Eric Haugen will demonstrate how to prepare. Afterwards, you will dine in Seasons on the dishes showcased by Chef Eric. You will leave here with the cooking tips needed to recreate these recipes at home; lessons no cooking book can provide!

7 p.m. in Seasons
\$75 per person (plus tax and gratuity)
For reservations, please call 401.584.7000.

26
JAN

Braises and Stews- These hearty recipes will warm you up during the cold winter months.

16
FEB

An Evening in Italy- Escape to Italy through a culinary journey of the country's unique flavors.

16
MAR

Transitioning into Spring- Cooking with the last crops of winter- inspiring recipes for this difficult time of the year.

13
APR

Spring Lamb- Learn how to cook with different cuts of lamb.

18
MAY

First of the Season's Vegetables- The arrival of spring brings a fresh crop of ingredients for new and exciting dishes.

15
JUNE

Local Waters- Take advantage of the bounty of our local waters with these recipes featuring the area's seafood.

16
NOV

Cooking for the Holidays- These festive dishes stir in all the popular holiday flavors.

21
DEC

All About Mushrooms- Learn a variety of recipes that feature this earthy ingredient.



LOCAL FAVORITE

THE COOKED GOOSE

The Cooked Goose is a fabulous eatery for both locals and those visiting for a day. Inhabiting a quaint old building furnished with nautical gear and wooden signs, the atmosphere is most welcoming. The cool breezes fill the restaurant as waiters and waitresses bustle in and around tables, bringing cups of steaming coffee and hot croissants to customers. Located across the street from the Pawcatuck River, patrons of the Cooked Goose can enjoy calm mornings with the sounds of birds chirping, and warm afternoons with the hum of boats coasting in and out of the harbor. The Cooked Goose provides a cozy, hometown setting. Customers can kick back and relax while sipping iced tea or munching on one of the house sandwiches like the W.H. 15. The plush chairs and couches within view of a television add to the feeling of being at home away from home. There is the perfect mixture of modern comforts and old country charm. The Cooked Goose inspires a loyal customer following that recommends it as a great place to bring family and friends. Even in the fall and winter, one can find great refreshment in looking out at the brightly orange and red trees or the oncoming of snow flurries while sitting next to a roaring fire and enjoying a homey meal. Not only does the restaurant offer spectacular day-to-day meals, it also caters events and makes wonderful holiday meals. Thanksgiving dinner is a perennial favorite. The roast beef with gravy and the homemade meatloaf are just two of the tasteful entrees. The restaurant offers an array of options for those hosting events like weddings, family reunions, business events, and more. Personalized barbecues, outdoor picnics, and specialized menus are also available depending on the event one wishes to hold. The restaurant's selection of pastries are a must try, and are the perfect sweet ending to a wonderful meal. Specialties include brownie cups, cream wafers, and chocolate chip toffee bars. All aspects of this pleasant dining spot contribute to a meal well spent.



92 Watch Hill Road Westerly, RI 02891 401.348.9888.

SPECIAL CULINARY WEEKEND THYME TO PLANT

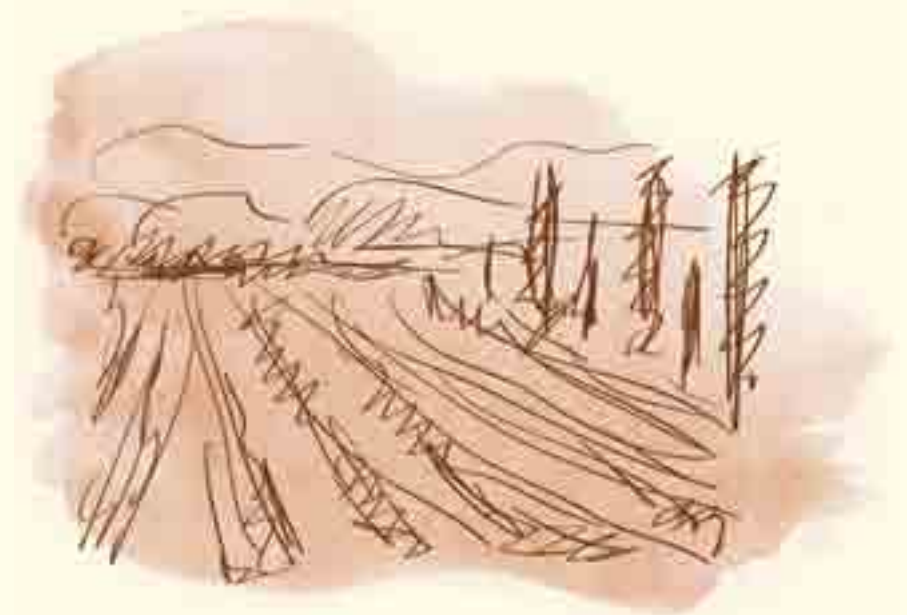
Saturday, April 30th, 2011

Special Guest: Sal Gilbertie, Owner of Gilbertie's Herb Farm and author

Featuring: Mark Robar, President of the Rhode Island Bee Association and Owner of Trail's End Farm; Pat McNiff, chicken and pig farmer; "The Worm Ladies"

With the cold, New England winter months behind, the earth is ready for nurture. To embrace the change of season and welcome the budding spring, we invite you to join us for a day filled with food and farm activities all are sure to enjoy. At our "Thyme to Plant" event, featuring the largest grower of herbs in the United States, and author of "Small-Plot, High-Yield Gardening", Sal Gilbertie, you will learn how to use sustainable practices in your home, how to prepare, build, design, and tend to your own garden including what foolproof vegetables and herbs to plant!

Come together for a trip to the Avondale Community Garden, where Sal Gilbertie will show you how to tend the soil, what seeds to sow and which areas will help them grow to become fully ripe vegetables and herbs. Bee expert Mark Robar will then walk you to the bee hives, where he will explain how bees work to produce honey. The day continues with a meet and greet with Pat McNiff, our chicken and pig farmer, and a class on how to start a compost and composting with worms. Gather for a family-style feast prepared by the Ocean House Culinary Team, created with ingredients from the spring harvest! In the afternoon, we will have fresh, local jam to taste, and chocolate truffle making. At the end of the event, leave with a signed copy of Gilbertie's book!



Gilbertie, owner of Gilbertie's Herb Gardens, co-wrote "Gardening," which reveals the memories of designing and building gardens Gilbertie shared with author Larry Sheehan. Starting as a flower business back in 1992, Gilbertie's Herb Farm is now the largest herb plant grower in the country, shipping hundreds of varieties to over 800 garden centers and herb farms, including the Ocean House. His fifth book "Gardening" is a how-to on gardening offering a varieties of different garden plans and instructions fit for a beginner.

Begins at 10 a.m. and concludes by 3 p.m.

\$70 per person

Children 8 and older are welcomed to attend for \$25

Be sure to wear comfortable clothing and please notify at time of reservation of any allergies. We will not be able to accommodate at day of event.

For reservations, please call 401.584.7000.



Now that the holidays are behind you, there's a chance you may have some time to relax. If it were warmer we could be out in the garden, but even in the gray days of winter you can grab your favorite plant and seed catalogs and perch yourself in front of a window viewing all kinds of color and excitement with the birds!

Birds eat bugs that prey on your plants! Switching to natural products instead of synthetic

will increase the bug and bird population. Within a couple of years the birds will have taken care of any bug problem and you will have no need for any chemical controls.

Birdfeeders are a great place to start. Feed birds all year, allowing the non-migratory birds to feed when the bugs are not plentiful and the migratory birds to return year after year like a summer home. Black-oil sunflower seed and thistle are a good nutritional choice that they love. Now, for the squirrels...squirrel stew is pretty tasty but if you are not a cook go for a squirrel baffle that can be attached to a bird feeding pole at five feet, then you can have any kind of bird feeder you wish. Do not put a feeder close to windows, best to keep it at least ten feet away from your home.

Having bird friendly landscaping will allow birds not to eat and run. Plants that bear berries during the winter are great. Ground loving birds like cotoneaster and ornamental grasses. Baltimore orioles need tall trees for nesting. "The Bird Garden" by Stephen W. Kress of the National Audubon Society, published by Dorling Kindersley, is a wonderful book to guide you.

Happy Birding!



FROM OUR KITCHEN

BISON CHILI

BY: CHEF JOHN KOLESAR

Yield: 4^{1/2} Quarts

- 1 cup diced carrots
- 2 cups diced onion
- 2 roasted Pablano, seeded and diced
- 1/2 cup diced celery
- 2 cups diced red Bell pepper
- 6 cups diced tomatoes
- 3 ounces tomato paste
- 3 pounds ground bison*
- 2 cups black beans (canned)
- 2 cups kidney beans (canned)
- 24 ounces vegetable stock
- 1 tablespoon whole cumin
- 1 tablespoon cayenne pepper
- 2 tablespoons dark chili powder
- 2 tablespoons ground espresso
- 1 teaspoon tumeric
- 1/2 teaspoon all spice
- 1/4 teaspoon ground clove
- 1/4 cup of vegetable oil

Toast all spices in a sauté pan for about 5 minutes.

Sauté carrots, bell peppers, celery, onion, poblanos in a large stock pot with 1/4 cup vegetable oil for about ten minutes, or until tender.

Add ground bison, brown, and cook through.

Add diced tomatoes and tomato paste and stir.

Add vegetable stock and canned beans, and simmer on medium-low heat for about one hour stirring every 10 minutes to prevent burning.

*Bison can be found at any local super market in the meat section.

Farm + Vine Dinner Series

In 2011, the Ocean House continues its popular Farm + Vine Dinners in which we invite the best chefs from the area to create a special dinner highlighting the fresh ingredients that are brought to us by local farmers and artisans each and every day. The evening starts with an intimate reception with passed hors d'oeuvres prepared by the Chef, and wines chosen to complement the variety of fresh canapés. A three course dinner follows, paired with wines, in which the visiting chef, farmer, and sommelier provide diners with an insight into the evening's selections.



WEDNESDAY, FEBRUARY 2ND
Chef Jake Rojas from Tallulah on Thames in Newport
 Farm: Narragansett Creamery in Providence

WEDNESDAY, MARCH 2ND
Chef Bill Brodsky from Wequassett Resort and Golf Club in Cape Cod
 Farm: Schartner Farms in North Kingstown

FRIDAY, APRIL 22ND
Chef Geoffrey Zakarian from The Lambs Club in New York and Judge on Food Network's Chopped
 Farm: Wishing Stone Farm in Little Compton

7 p.m. in Seasons
 \$75 per person (plus tax and gratuity)

For reservations, please call 401.584.7000.



RESIDENCE HIGHLIGHT

CLASSIC PIED-A-TERRE

For folks looking for a seaside residence with space for their grown children and grandchildren to visit, the Ocean House can be the perfect location. Instead of the rambling seaside cottage, why not a pied-a-terre right on the water and use of the lovely hotel rooms of the Ocean House when family is in residence?

Watch Hill has long been a multi-generational destination and at the Ocean House there is something for everyone. Even off season, there is a multitude of activities and events to suit all ages.

The perfect pied-a-terre is the Ocean House residence that has been decorated by Iliana Moore of Iliana Moore Designs. Perched on the bluff, this residence looks over Block Island, Montauk and the shoreline of Rhode Island. This residence features an elegant, octagon-shaped living room area with a gas-fired, beach-stone fireplace. Fully furnished, this residence combines seaside sophistication and whimsy with refined British Colonial touches.

Unlike most pied-a-terres, this residence has a separate bedroom alcove for increased privacy. The master bathroom features a separate tub, shower and double sinks with hexagonal carpevola marble floors and countertops. Solid shutters from the bath open to ocean views and breezes or close for complete privacy.

A kitchen with custom made cabinets is at the ready for turning out exotic cocktails, light meals or as a staging area for cocktail parties out on the deck. Or call us and we'll have a chef come to cook a dinner for you in your residence or cater your party!

This residence comes with an underground parking space that leads directly to your residence, or to the living room and dining room of the Hotel.

Perfect for weekend getaways throughout the year, this residence can provide you the respite and relaxation you may be seeking or a list of resort activities all year long when you are looking for something to do.

Each day there are exercise classes, cooking classes and complimentary afternoon refreshments. There is a weekly bridge group that meets at the Ocean House and the Sunday Jazz brunch is already becoming legendary. Because home owners are admitted as members in the Ocean House Club, there are weekly buffets in the Club Room and Sunday afternoon sports with complimentary snacks also in the Club Room.

Perhaps this is the year that you should consider the Ocean House as a great summer and weekend retreat.

For more information, please feel free to call 401.584.7100 or email dsimmons@oceanhouseeri.com

Cross Country Skiing

Outdoor fun and excitement is never too far away when staying at the Ocean House. Eastern Connecticut boasts numerous parks and trails for cross country skiing, and other activities to enjoy during the winter.



Bigelow Hollow State Park, Union, CT
Cross country skiing, pond fishing, hiking, hunting (forest only), and snowmobiling

Dennis Farm, Pomfret, CT
Hiking and cross country skiing

Dennis Hill State Park, Norfolk, CT
Hiking and cross country skiing trails

Housatonic Meadows State Park, Sharon, CT
Fly-fishing, hiking, cross country skiing trails, and public camping site

James L. Goodwin Forest, Hampton, CT
Cross country skiing and hiking trails

Mansfield Hollow Park, Mansfield, CT
Hiking and cross country skiing

Rock Spring Wildlife Refuge, Scotland, CT
Walking trails, hiking trails and cross country skiing

Schoolhouse Brook Park, Mansfield, CT
Eighteen trails for walking and cross country skiing

EMPLOYEE SPOTLIGHT



JOHN KOLESAR EXECUTIVE SOUS CHEF

The Ocean House hosts its share of events, from weekly weddings to monthly resort activities like Movie Night. Regardless of whether public or private, they all share one common thread- amazing food, which is overseen by our Executive Sous Chef

John Kolesar. John is the most recent addition to the Ocean House Culinary Team. In his few months with us, his hard work, high standards and culinary expertise have been a great contribution to the culinary program of the resort. John, a Connecticut native, attended Johnson & Wales University in sunny Miami. After graduating, John stayed there as Sous Chef for Sun Dream Yacht Charters, which executed private parties for up to 240 guests on four different yachts. Upon his return to New England, John was the Executive Chef of Chester House Catering, and Executive Chef at Amalfi Restaurant and Catering and then the opening Executive Chef at The Rhode Island Center for Performing Arts, a 1,200 seat theatre. At Amalfi, John cooked up his cuisines of expertise- Mediterranean, Italian, and American Pub fare. John was awarded the 2006 Caterer of the Year Award by Rhode Island Hospitality and Tourism. With over ten years of culinary experience, be assured that every bite of food here at the Ocean House is nothing short of spectacular.

Awarded the 2006 Caterer of the Year Award by
Rhode Island Hospitality and Tourism

SPECIAL CULINARY WEEKEND NEW ENGLAND WINTER CHEESE WEEKEND

11 and 12 February

What better to do in the cold of winter than spend a day with cheesemakers Mark Gillman, of Cato Corner in Connecticut, and Mark Frederico, of Narragansett Creamery in Rhode Island? In our Local Winter Cheese Weekend, cheese lovers, or those wishing to learn, will be introduced to cheese and everything there is to know! From the basic steps of making cheese, including rennet coagulation versus acid, to the difference in milks, and how temperature, acid and moisture determine the end result.

Roll up your sleeves and get ready to make cheese! Gillman and Frederico will show you how to make mozzarella, ricotta and yogurt.

In the afternoon, taste wine and cheese, and learn how these complement each other.

Saturday's activities are from 10 a.m. to 5 p.m.
Attendance is \$85 per person



To also attend a dinner in Seasons, in which the Chefs will create a special, cheese-inspired four course menu, attendance is \$185 per person (Saturday activities plus dinner). Friday the 11th at 6:30 p.m.

Stay Friday and Saturday night, meet Mark from Cato Corner upon arrival for cheese and wine, attend Saturday's activities and the dinner in Seasons for \$725 per person, or \$900 for two people in room.
For reservations, please call 401.584.7000.

EVENTS IN WATCH HILL

2 FEBRUARY - *Farm + Vine Dinner with Chef Jake Rojas*

Hors d'oeuvres and three courses prepared by Chef Jake Rojas featuring Narragansett Creamery, and paired with wines. 7 p.m. Seasons; \$75 per person (plus tax and gratuity).

11 & 12 FEBRUARY - *Winter Cheese Weekend*

Cheesemakers from Cato Corner and Narragansett Creamery lead an all day seminar on cheesemaking and show you how to make several varieties. \$85 per person; \$185 per person with dinner in Seasons; \$725 for one person for a 2 nights stay, or \$900 for 2 people.

2 MARCH - *Farm + Vine Dinner with Chef Bill Brodsky*

Chef Bill Brodsky creates hors d'oeuvres and three courses, using produce from Schartner Farm, all paired with wine. 7 p.m. Seasons; \$75 per person (plus tax and gratuity).

22 APRIL - *Farm + Vine Dinner with Chef Geoffrey Zakarian*

New York Chef, and star of Chopped, prepares a special dinner, paired with wines, featuring Wishing Stone Farm. 7 p.m. Seasons; \$75 per person (plus tax and gratuity).

30 APRIL - *Thyme to Plant*

Sal Gilbertie, of Gilbertie's Herb Farm, hosts a day of "how to's" for your garden, from building your own to what fruits and vegetables will be most successful. \$70 per person.

18 MARCH - *American Songbook*

Our 2011 Cabaret series kicks off with a special performance!

17-21 MARCH - *Spring Rejuvenation Event*

Enjoy a relaxing four-night stay at the Ocean House with time for renewal and rest. Choose between a Detoxifying or Recharging Spa program customized to your needs.

27 MARCH - *Movie Night: Sabrina*

Dinner and a movie at the Ocean House with a special showing of the 1995 romantic comedy, Sabrina, in which a woman reinvents herself and finds herself in love with two wealthy brothers. 5:30 p.m. \$25/Adult, \$15/Children (plus tax and gratuity).

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

GETAWAY PACKAGE

Romance by the Sea

Celebrate your love with the Atlantic Ocean as your backdrop. Curl up by the fire and watch the waves crash on the shore while you relax and rejuvenate.

(Two) Nights Luxurious Accommodations in our Deluxe Ocean or Bay View Categories

Chocolate Dipped Strawberries and a Bottle of Champagne in your room upon arrival

Specially Created, Romantic Five Course Dinner for Two in Seasons Restaurant and a Performance by The Salt Marsh Opera

Spa Credit of \$150.00

Brunch in Seasons on the day of departure

From \$995

*General Packages Restrictions

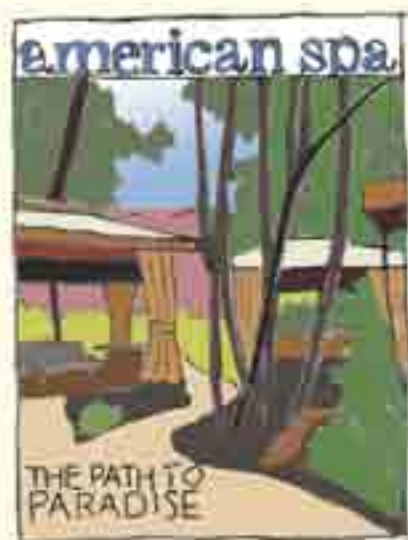
Package available for arrival on Friday, February 11, 2011 with a two night minimum to include Friday and Saturday nights. Limit two people per package. Not applicable to groups. Cancellations must be received 72 hours prior to arrival to avoid penalty charges to your credit card equal to the first nights room and tax. Additional fees may apply. The property reserves the right to charge an early departure fee in the event a guest departs earlier than the original departure date. Based upon availability; restrictions apply. Rates subject to change without notice. Taxes, Service and Resort Fees are not included unless otherwise noted. Dinner does not include Alcoholic Beverages, taxes or gratuities.

What They're Saying About Us...

These notable publications have recently written about the Ocean House!

"According to managing director Daniel Hostettler, the scenery of southern Rhode Island helped inspire the spa's seasonal concept, as did the farm-to-table program developed for Seasons, the resort's on-site restaurant. "The name OH! Spa is a celebration of the ocean and harvest," says Hostettler. "Both the vibrant agriculture in the local area and the ocean in our backyard offer wonderful ingredients and inspiration for unique and exceptional spa treatments."

AMERICAN SPA, OCTOBER 2010



"The owner of the Ocean House, a Victorian resort recently reopened in Watch Hill, RI, decided not to rehab the old structure. Instead, he built a replica of the original, a \$145 million undertaking that allowed the hotel to provide modern conveniences like sensors that alert staff when a room service staff gets pushed into the hall."

SMART MONEY, OCTOBER 2001

"This is one of the handful of restaurants in our region that features regional ingredients served in season. So don't expect unripe produce and expensive imported luxuries. A list of purveyors is included on the menu. If there's any question of freshness of ingredients, we spied one of the be-toqued chefs clipping herbs in the hotel's garden as the valet drove away with the car."

NEW LONDON DAY, NOVEMBER 4, 2010



"The re-creation of the Victorian Ocean House (est. 1868) on the dune bluffs is reason enough to book a weekend, but the American and European cuisine is reason never to roam far."

ESQUIRE, NOVEMBER 2010

"Newcomers will find the Ocean House so clean, bright, and welcoming that they may start a family tradition of their own: to visit here time and again."

ABOUT.COM, OCTOBER 1, 2010

OCEAN HOUSE
WATCH HILL, RHODE ISLAND