

# OCEAN HOUSE

## WAVES

WATCH HILL, RHODE ISLAND

*Surfers ride white-crested waves in the ocean warmed by the summer sun. Ice cream drips down the side of the cone, making your hands sticky while you hurry to eat it before it melts. Hot summer days stretch into cool fall nights. Summer crops are at their ripest, as vines and boughs begin to grow heavy with the promise of the fall harvest.*



The OH welcomes its new vintage 74 VW Thing for transporting guests on the beach and through Watch Hill.

*August / September 2011*



## LETTER FROM THE PRESIDENT AND MANAGING DIRECTOR



Dear Friends,

Our second summer at the Ocean House has been an unequivocal success, and we owe it to your continued support. This August, we continue many of our favorite summer activities. Music takes center stage as we welcome the Salt Marsh Opera to repeat their stunning outdoor performance from last year and celebrate the end of the summer with Cabaret on the Lawn. At the end of September we welcome the Island Moving Company, who will perform a moving night of ballet to the music of Cole Porter.

We also start many of our delightful culinary programs for the fall, including Wine Camp Weekend and a special canning event with *Edible Rhody*.

I hope that you are able to spend the last days of summer with us, and join us for the beginning of our many exciting fall events.

Warm Regards,

DANIEL A. HOSTETTLER  
President & Managing Director

### Social Notes

139TH ANNUAL OCEAN HOUSE GALA June 24, 2011



INDEPENDENCE DAY BEACH BALL July 1, 2011





## OH! THE SPA AT THE OCEAN HOUSE



### AYURVEDIC DETOX

*Thursday, August 11*

Join us on Thursday August 11th to find a balance of relaxation and wellness as you learn about benefits of Ayurvedic Detox. Stretch and twist during a Yoga class followed by a two hour seminar on the 5,000 year old ancient practice of Ayurveda, a holistic medicine that includes timeless remedies for the stress and illness of the body and mind. Taste Ayurvedic Detox Kitchery during the discussion and learn ways to continue the detoxifying benefits at home. The Ayurvedic Detox Seminar will be led by Jessica Ferol, a community Ayurvedic Herbalist and Clinical Ayurvedic Specialist and Herbalist.

*The event will begin at 9:00 a.m. Please contact the spa at 401.584.7070 for pricing and information.*

## Recent Recollections of the Ocean House

“We live in CT and wanted to get away for a romantic night for our anniversary. This was a dream come true - nothing short of spectacular. The service and attention is the best I have ever experienced. We were treated like a king and queen for a day...I felt like I was a million miles away from home - it was truly paradise....Counting down the days until next year!”

*From TripAdvisor*

“This place exceeded all our expectations...every room has a beautiful view of either ocean or bay or both! The sunrises and sunsets do not disappoint either. The staff is so friendly.”

*From TripAdvisor*

“From the hospitality received at the driveway valet service to the waiter service from Chris! I was made to feel happy for just being at their establishment. The views - breath taking!...Try the Hereford burger at lunch. The lobster salad bun was more than decent... Great wine selection to choose from. By the glass is some of the best whites we’ve tried...I have noted to come back for dinner or lobster bake next time I travel through.”

*From TripAdvisor*

“This is an outstanding re-creation of a splendid time, a century gone by, with a very contemporary locally-sourced and inventive menu, perfect in its execution. Every detail has been anticipated and planned. Staff is professional, exceedingly well-trained, friendly, and work well to deliver everything with polish and aplomb. They have anticipated every uncertainty, and honed their skills to make every day an occasion.”

*From OpenTable*



## UPCOMING EVENTS

### AMERICAN SONGBOOK, *Fridays, August 5, 12 & 26*

Our American Songbook series continues during August with performances by two of our favorite performers. Resident Cabaret singer Marion Markham will deliver her sensational act, which has filled the Drawing Room for the past two summers. Young crooner Nicolas King returns to serenade guests on August 12th. With two sets each night, you can’t miss Cabaret!

5TH, 26TH – MARION MARKHAM / 12TH – NICOLAS KING

Drawing Room- *First show 8:15 p.m.; Second show 9:30 p.m.; 1 drink minimum for seats, and \$60 minimum for table reservations of 6 and more. To book a table, please call 401.584.7045.*

### BROADWAY ON THE LAWN, *Friday, August 19*

For the second year in a row, we invite the Salt Marsh Opera to bring Broadway to Watch Hill. The company’s gifted singers perform numbers which will take you back to New York’s famous avenue. Bring a blanket or camping chair, and find your spot on the South Lawn. Boxed dinners will be available for purchase. We also offer a “VIP” option which includes plated dinner with reserved table seating, and an invitation to a cocktail reception to meet the artists before the event begins. With the Atlantic in the background, and the stars glimmering above, just sit back, relax, and enjoy the show!

South Lawn- *6:00 p.m. Dinner, 7:30 p.m. Performance; \$30/ Adult; \$20/ Child (plus tax), \$55 / Adult; \$20/ Child with boxed dinner (plus tax and gratuity), \$125/ Adult with plated dinner and special cocktail reception. For tickets, please call 401.584.7000.*

### CABARET ON THE LAWN, *Friday, September 2*

On Labor Day Weekend, Cabaret takes center stage on the South Lawn. Under a spacious white tent, our guest performers Eric Comstock and Barbara Fasano dazzle with song, dance, and a little bit of jazz. Singer Marion Markham opens for the singing duo, in her final summer performance. Enjoy dancing and a lavish dinner. Our End of the Summer Gala will be a fantastic finale to the summer.

South Lawn- *7:00 p.m.; \$95 /person (plus tax and gratuity) For tickets, please call 401.584.7000.*

### ISLAND MOVING COMPANY, *Friday, September 30*

On Friday, September 30th join us for an evening of ballet! Newport’s premiere ballet troupe, the Island Moving Company, will perform at the Ocean House. The Island Moving Company has gained a reputation for their creative performances, spearheaded by Artistic Director Miki Ohlen, and their collaboration between diverse choreographers, musicians, poets and visual artists. They will dance, throughout the various rooms of the resort, to the songs from American composer, songwriter, and singer Cole Porter. Enjoy hors d’oeuvres and drinks as you roam through, watching the performances.

*7:00 p.m.; \$95/ person (plus tax and gratuity), includes drinks and hors d’oeuvres. For tickets, please call 401.584.7000.*



LOCAL FAVORITE

LILY PAD GALLERY



*On the Porch, oil on canvas, 18" x 14" by Dennis Perrin*

The Lily Pad Gallery, located in Watch Hill on Bay Street, displays a collection of works that include landscapes, still life, marine-centric pieces and abstract art. On its walls hang paintings created by some of the country’s most prominent artists. The eye behind the vision is owner and founder Wivi-Anne Weber who stands behind “the simple idea of bringing visual beauty into our everyday experience”. Throughout the last 26 years, Lily Pad has exhibited a range of styles such as realism, naturalism and impressionism. Weber has built incredible relationships with numerous artists whose work she features, and has also worked to promote new talents from the region.

Some of the paintings at the Ocean House are on loan from the Lily Pad, and are rotated as pieces are sold and to share new works with our guests.



*Classic Regatta, Newport, oil on panel, 30" x 50" by Peter Layne Arguimbau*

124 Bay Street, Watch Hill, RI 02891 / 401.596.3426

SPECIAL CULINARY WEEKENDS

Saturday, September 24

HOME CANNING WITH EDIBLE RHODY

Join Sherri Vinton, author of “Put ‘Em Up!”, for a workshop on home canning. Using produce from local farms, Ms. Vinton will demonstrate how the Boiling Water Method can help you preserve the best of this season’s harvest in this intimate hands-on class. Learn how to put up salsas, pickles, jams, jellies, chutneys, tomatoes, whole fruits and more.

Participants will leave with a copy of the book, a subscription to Edible Rhody, an assortment of tasty samples, and expert wisdom on this time-honored practice.

All proceeds benefit the Bradford Jonnycake Center of Westerly.

10:00 a.m. to 12:00 p.m.; \$50/person. For tickets, please call 401.584.7000.

Friday–Sunday, October 28–30

WINE WEEKEND

The Ocean House and Jonathan Edwards Winery come together to offer the ultimate wine-lover’s weekend. Spend two nights in deluxe accommodations at the Ocean House and learn the art of winemaking. Tour the vines at Jonathan Edwards Winery in the midst of the harvest, enjoy a gourmet picnic lunch, and join a professional winemaker to learn the art of blending your own case of wine, to personalize with your custom label and bring home with you to enjoy. Finish off the incredible weekend over a four-course dinner in Season’s Restaurant, where you get to share your thirteenth bottle with the table and pair it with exquisite farm-to-table cuisine.

The weekend itinerary includes:

**Friday:** Wine & Cheese Welcome Reception

**Saturday:** Breakfast at Leisure, Transportation to Jonathan Edwards Winery, Tour of Jonathan Edwards Winery, Picnic Lunch, Blending Class with Winemaker, Transportation Back to the Ocean House and a Four-course Dinner in Season’s Restaurant

**Sunday:** Brunch at Leisure

For more information, please call 401.584.7000.

Movie Night



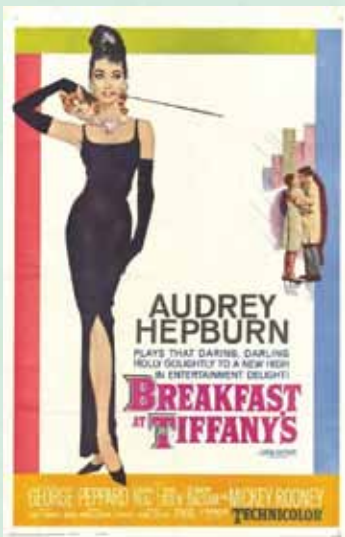
ON THE BEACH

Sunday, August 28

THE INCREDIBLE MR. LIMPET

On August 28th, we hold the final Movie Night on the beach. The 1964 classic “The Incredible Mr. Limpet” introduces viewers to Henry Limpet, a meek bookkeeper whose dream of becoming a fish is granted after falling into the water. Throughout the film we see his character blossom as he befriends other underwater creatures, and aids the U.S. Navy in locating and defeating enemy U-boats.

Beach- 8:00 p.m.; \$38/Adult; \$20/Child (plus tax & gratuity)



Sunday, September 18

**BREAKFAST AT TIFFANY’S**  
On September 18th, we screen a time-less film featuring an American icon in one of her most popular roles. In the 1962 film “Breakfast at Tiffany’s”, Audrey Hepburn plays Holly Go-lightly, a Manhattan socialite. Holly is a naïve, eccentric woman whose desire to marry rich nearly hinders her from true love. Paul Varjak, played by George Peppard, plays Holly’s brown-stone neighbor and love interest.

Seaside Ballroom- 6:00 p.m.; \$32/Adult; \$18/Child (plus tax & gratuity)

Before the movie, a dinner buffet inspired by the film setting is served. During the film, popcorn and other treats will be available for snacking. For tickets, please call 401.584.7000.





When I was younger I thought a stone fruit was something mythical you might find in a witch’s cursed garden. At best, I thought it something you’d chip a tooth on. But as I got older I came to understand that stone fruits are not to be feared at all. While the name might be unappe- tizing, a reference to the pit inside, the suc- culence of these fruits ( technically “drupes” in botanical terms) is unmatched. Now I seek them out, staking out peach, plum and nectarine trees, waiting expectantly for the blush of ripe- ness to come across them.

Of the stone fruits, I have a special fondness for the peach. Can you even call it summer if you haven’t had rivulets of peach juice running down your arms? In this part of Southeastern New England, we start to see them ready for

harvest in August. They are soon followed by their cousins, plums and nectarines. This is a common theme in this column, but you cannot compare the flavor of the orchard-fresh peach to the flavorless yellow billiard-ball sold in stores. Left to develop on the tree, transforming from a drab yellowed beige to a virtual sunset of colors, the fully-ripened peach offers waves of flavor. Like other fruits, it is not one that ripens following harvest, so you really do want to get it at its peak.

Do not let this late summer pass without getting to a farmstand and loading in a bunch of peaches. Even after you’ve sated yourself on them—fresh, roasted, baked, grilled – there are numerous ways to put them up for use later. You can make jams, chutneys, infuse them into liquor, freeze them, dehydrate them. Whatever you plan to do to them, get to an orchard and pick yourself an armload of this golden treasure.

PICK YOUR OWN PEACHES

Here are some local farms where you can find, and in some cases, pick-your-own, peaches.

Barden Family Orchards, North Scituate, RI  
401.934.1413

Palazzi Orchards, Dayville, CT  
860.774.4363

Hill Orchards, Johnston, RI  
401.949.2940

Sweet Berry Farm, Middletown, RI  
401.847.3912

Happy Picking!  
*Jan Faust Dane*  
JAN FAUST DANE

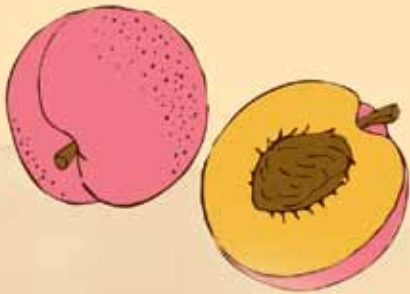
Friday Night Clambakes



Warm summer nights are meant to be spent on the beach. Throughout the summer, every Friday night we host our popular weekly Clambakes on our private beach. Cool down with the ocean breeze, and enjoy a new band every week, no clambake will be the same. True to New England tradition, a mix of the freshest seafood is cooked and served on the beach, in a picnic-style setting. Friday Night Clambakes are the best way to end the week and kick off a leisurely weekend.

5 AUGUST – THE X ISLES  
12 & 26 AUGUST – JOSE COSTA SOLO STEEL DRUM BAND

6:00 p.m. to 9:00 p.m.  
\$85/ Adult ; \$45/ Child 12 and under, children under 4 free of charge (plus tax and gratuity);  
includes food, wine, beer and soda. For tickets, please call 401.584.7000. Tickets are non-refundable.



FROM OUR KITCHEN  
PEACH TART TARTIN  
ON THE GRILL  
BY: CHEF ADAM YOUNG

- 6 peaches– halved and stone removed
- 8 ounces sugar
- 2 vanilla beans– split and scraped
- 12 ounces all purpose flour
- 8 ounces butter– room temperature
- 4 ounces superfine sugar

PLACE sugar into a shallow 10” braising pan. Place over medium heat and occasionally agitate until the sugar starts to caramelize. Immediately remove from heat and add vanilla seeds from one bean.

LET COOL until the caramel is completely firm. Arrange the peaches cut side down on top of the caramel.

For the shortbread  
COMBINE flour, sugar, and the seeds from the second vanilla bean and mix thoroughly. Add the butter and combine until a smooth homogenous dough forms. Chill for 1 hour.

ROLL the dough to about ½” thick, then place on top of the peaches, and cut to fit the top of the pan.

SET GRILL to low heat and place the pan on and close the lid. Cook for 30-40 minutes on the grill. Bake until crust is golden brown and the caramel appears bubbly around the edges.

REMOVE from heat and let rest for about 5-10 minutes. Place an upside down plate on top of the tart and gently flip and invert the finished tart onto the plate.

FINISH with a little whipped crème fraiche and some fresh lavender blossoms.

#### RESIDENCE HIGHLIGHT

### PURE AMERICAN STYLE WITH A FRENCH TWIST

Jean Doyen de Montaignou designed this two bedroom suite at the Ocean House with the soft hues of lavender found in the fields of Provence.

The magnificent suite surrounded by commanding marine views from every room and both terraces did pose an architectural challenge, however, because of the pitch of the ceiling in the living and dining rooms.

*To maximize the exterior exposures, Mr. Doyen de Montaignou designed a circular sofa in deep lavender to give the large space intimacy while keeping the view and working with the historic dormers that harken back to the Hotel's rich history.*

The colored pillows on the sofa and the blanket throw in cream smocking give a sense of comfort and relaxation in keeping with an ocean resort. The curved console contouring the sofa makes a statement which divides the living space from the dining area. The large full length mirror against the wall in the entrance enlarges the space making it deeper and longer.

The accessories and objects d'art throughout the suite give a personal and friendly touch. The master bedroom is connected to the living and dining space through the use of the lavender color.

The hand painted wall covering, inspired by the early morning sunrise over the ocean, complements the custom headboard designed by Mr. Doyen de Montaignou. The guest room has a more nautical feeling with crisp blue and white which brings in the sky, beach and ocean.

Mr. Doyen de Montaignou typically uses American made fabrics, furniture, wall coverings, carpets and rugs to show the quality of our country's superb workmanship like Stark carpet, Duralee fabric, Barbara Cosgrove lamps, Vanguard furniture, Thibaut wallpaper, Robert Allen furniture, Skyline Designs and wonderful paintings by Dutch Touch.

*This residence has 180 degree views, two bedrooms, two and one-half baths. Price available on request. For more information, please feel free to call 401.584.7100 or email [dsimmons@oceanhouseeri.com](mailto:dsimmons@oceanhouseeri.com)*





TIMOTHY PAMMENT SALON

Timothy Pamment's  
Summer Style

From Milan to Paris, recent runways were filled with loose, languid tousled hairstyles, defining the summer season. This summer, Timothy Pamment is getting his personal inspiration from the likes of Penelope Cruz , Rosie Huntington-Whitely, Drew Barrymore, Blake Lively, Jennifer Lopez and always Kate Moss.

“I think the thing to remember is that a little messy is the new sexy,” explains Pamment, adding that today’s looks are achieved using curling irons, hot rollers and even rag rolling for the desired texture and body. “Use your fingers as a rake to work hair into a loose ponytail in the center back, too low and the ponytail becomes more sophisticated and too high of a ponytail takes on a cheerleader feel. If some hair falls out its okay. Hair color this summer calls for lighter ends and slightly darker roots. For the evening, pull the hair into a low side ponytail-which can be left down or lightly braided and twisted to form an incredibly sexy chignon. It’s perfect for a sunset dinner overlooking the ocean.”

With all of the elements working against you-sun, chlorine, salty sea water and the humidity-you need to use the correct shampoos, conditioners and hair treatments to keep hair beautiful. The Timothy Pamment Salon at The OH! Spa carries the full line of Kerastase and Oribe products to address all your hair needs. Timothy Pamment artistic team member Linda Marzilli, Head Stylist at the Ocean House location, is creating this season’s looks every day!

EMPLOYEE SPOTLIGHT



JONATHAN FEILER  
DIRECTOR OF WINE EDUCATION  
AND HEAD SOMMELIER

Jonathan Feiler is the Director of Wine Education and Head Sommelier at the Ocean House. His ability to taste wines and distinguish their unique flavor profile allows him to find the perfect pairing for each dish created by our Chefs. Ask Jonathan for a wine recommendation and

he will go further than choosing one to complement your meal; he will also provide you with background information on a wine discussing their region, varietal, and style.

As a graduate of the prestigious Culinary Institute of America in Hyde Park, New York, Jonathan has extensive experience with food and wine. Jonathan’s career soon after took him from the kitchen, to the restaurant floor where he first started as Dining Room Manager at the renowned Commanders Palace in New Orleans, where he orchestrated the flow of service between front and back of the house. Later, Jonathan took on the position of Sommelier in Bartolotta Ristorante di Mare in Wynn Las Vegas, a Four Star restaurant, and at Sinatra Restaurant in Las Vegas, where he received a Wine Spectator Award of Excellence for a wine list of 400 Italian wines. As a Sommelier, Jonathan also develops cocktail and liquor programs – and the one at the Ocean House is truly phenomenal!

OUR FAVORITES: SUMMER BUCKET LIST-GUEST RELATIONS

“Mystic Aquarium, Sea Lion Show. It recently rescued three California sea lion pups, who you can watch learn, play and grow up! A great family outing, full of fun and interactive entertainment.”

ALISON BABB-BROTT– *Guest Relations Agent*

“Sunrise crabbing along the shores of Ninigret Pond then stopping at the Vanilla Bean in Matunuck for a scoop of homemade ice cream after.”

LAUREN NIGRELLI– *Guest Relations Manager*

“Attempt to learn how to surf.”

COLLEEN VECOLLI– *Guest Relations Agent*

“ I have never visited Block Island, so before the summer is over I would like to take the ferry there.”

OPAL ESCHER– *Guest Relations Agent*

“Activities on my actual summer bucket list include watching the sun set on Bay Street after ice cream from St. Clair, attending one of Watch Hill’s free concerts, and taking a tour of the Connecticut Wine Trail.”

CHRISTINE SANGREGORIO– *Destination Services Agent*

“Sunday Morning– Get the paper, go to Westerly Town Beach for breakfast – Colleen (at the Food Stand) has the freshest and most delicious food! Walk the beach to Weekapaug before the crowds. Ice cream for lunch at Dusty’s in Weekapaug. Walk back to Town Beach and relax and go for a swim. Take a nap. Go home before traffic, shower and off to the “Man of La Mancha” show at Theatre By the Sea in Matunuck. Cocktails in the garden before the show.”

KERRY CARLINI– *Destination Services Agent*



EVENTS IN WATCH HILL

5,12,26 AUGUST

American Songbook

Marion Markham (5th, 26th), and Nicolas King (12th ) perform Cabaret.

8:15 p.m. and 9:30 p.m. in the Drawing Room; 1 drink minimum for seats, \$60 minimum for tables.

11 AUGUST

Ayurvedic Detox

An all-day seminar to learn the principles of Ayurveda, accompanied by a Yoga class.

Please call the OH! Spa for more information and pricing.

19 AUGUST

Broadway on the Lawn

The Salt Marsh Opera performs classic Broadway songs.

6:00 p.m. (Dinner), 7:30 p.m. (Performance) on the South Lawn; \$30/ Adult; \$55/Adult with boxed dinner; \$125/ Adult with plated dinner and special cocktail reception; \$20/ Child (plus tax and gratuity)

5,12,26 AUGUST

Friday Night Clambakes

Our weekly clambake held on the beach with live music.

6:00 p.m.; \$85/ Adult; \$45/ Child 12 and under; children under 4 free of charge (plus tax and gratuity)

28 AUGUST

Movie Night “The Incredible Mr. Limpet”

The animated film is shown on the beach with a dinner buffet.

8:00 p.m.; \$38/ Adult; \$20/ Child (plus tax and gratuity)

2 SEPTEMBER

Cabaret on the Lawn

Marion Markham opens for a performance by famous duo Eric Comstock and Barbara Fasano, dinner and dancing.

7:00 p.m. on the South Lawn; \$95/ person (plus tax and gratuity)

18 SEPTEMBER

Movie Night “Breakfast at Tiffany’s”

A dinner buffet and screening of the classic Audrey Hepburn film.

6:00 p.m.; \$32/ Adult; \$18/ Child (plus tax and gratuity)

30 SEPTEMBER

Island Moving Company

The Newport-based dance company performs at the Ocean House.

7:00 p.m.; \$95/ person (plus tax and gratuity); includes drinks and hors d’oeuvres

For reservations to any event, please call 401.584.7000, or visit [www.oceanhouseevents.com](http://www.oceanhouseevents.com).

What They’re Saying About Us...

These notable publications have recently written about the Ocean House!

“BEST VICTORIAN MAKEOVER– This grande dame may have undergone a five-year, \$140 million facelift, but it hasn’t forgotten its roots. You’ll find afternoon tea on the porch and Friday night clambakes on the beach. And the head lifeguard, who left after 35 years when the hotel closed temporarily in 2003, is now in charge of beach services (and still saving lives at age 62). Rates: from \$545.”

YANKEE MAGAZINE, BEST OF NEW ENGLAND, MAY/JUNE 2011

“Travelers frequently drive through Rhode Island without slowing down. But Chef Eric Haugen of the Ocean House Hotel in Watch Hill intends to use his farm-to-table cuisine to draw visitors to the smallest U.S. state. As he told resident foodie and traveler David Latt, “I spend 95 percent of my time with a knife in my hand.”

PETERGREENBERG.COM, JUNE 6, 2011

“Where the old hotel had 159 guest rooms, the new one has 49. Each room is large and the bathrooms are spalike, with Edwardian-style fixtures. Art from the local Lily Pad Gallery (for sale) lines the hallways. There’s a seriously long indoor pool and a spa that features seasonal ingredients, such as pumpkins in the fall and strawberries in the spring, in its scrubs and oils. At the restaurant, Seasons, all the produce is fresh and locally harvested whenever possible, and the bread alone is worth the price of admission.”

TRAVEL + LEISURE, AUGUST 2011



“This four story aerie crowns Ocean House, a reconstructed Victorian resort with private residences overlooking the Atlantic. Tucked inside the handsome central tower, the apartment boasts a ceiling clad in vertical-grain fir and a spiral staircase leading to a roof deck. The furnished interiors brim with nautical details.”

ARCHITECTURAL DIGEST, JUNE 2011

“I’m high in these clouds on the terrace at Ocean House, an ark of a hotel in Watch Hill, Rhode Island. It’s an exquisite spit of land in the southwest corner of the state, jutting out like a seagull’s beak between Little Narragansett Bay to the northwest and Block Island Sound to the southeast. With my crow’s-nest view I can see both bodies of water—one brooding (the Bay), the other newborn (the Sound).

Below me is as pretty a beach as you’ll ever see: East Beach (not to be confused with South County’s other East Beach, farther along the coast, in Charlestown). And now a patch of silvery light shimmers in the distance. Boats with their tiny billowing sails skim the pitted, suddenly-slate-blue water. The mood is mercurial—light, dark, light.”

YANKEE MAGAZINE, JULY/AUGUST 2011



OCEAN HOUSE  
WATCH HILL, RHODE ISLAND