

# OCEAN HOUSE

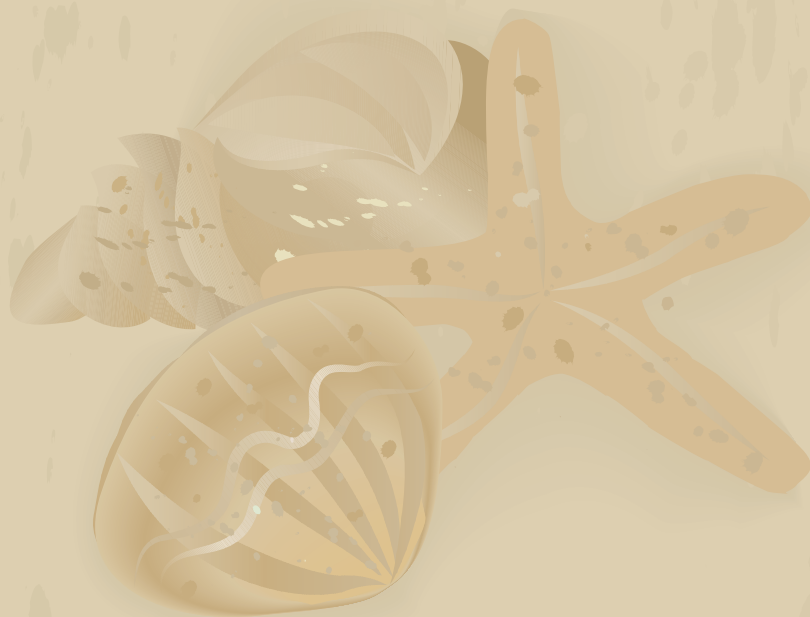
## WAVES

WATCH HILL, RHODE ISLAND



*Sunsets linger, a swath of color  
reflecting on the Atlantic as  
warm days turn into cool nights.  
Sun-soaked sand warms your  
feet while you relax on the beach,  
watching the gulls that swoop  
along the shore, following the  
fishing boats that dot the seas.*

Summer visitors flock to Watch Hill, strolling through Bay Street with ice cream cones in hand, and enjoying lazy afternoons of ice tea and cocktails on the Verandah at the Ocean House. Time slips away as days are ruled by tides and tan lines, and as meetings and errands become croquet games and clambakes.



*June / July 2011*



## LETTER FROM THE PRESIDENT AND MANAGING DIRECTOR



Dear Friends,

Welcome to our second summer season at the Ocean House. This year, we are looking forward to seeing favorite events return to become timeless traditions. The rituals of summer are what make the Ocean House such an exceptional place to visit, whether it's our Independence Day Beach Ball, Friday Night Clambakes or long afternoons on the croquet court.

We look forward to welcoming you back this summer, as the people who visit us are part of our tradition, and what make each day at the Ocean House an enjoyable one for all of us. We hope that you enjoy the new raw bar on the

Verandah, our constant efforts to provide exceptional service and our many other innovations.

Please visit us again this summer and create a new family tradition of your own.

Best wishes,

DANIEL A. HOSTETTLER  
*President & Managing Director*

### Social Notes

EASTER SUNDAY *April 24, 2011*



MOTHER'S DAY *May 8, 2011*





## Recent Recollections of the Ocean House

“My wife and I just got back from spending our Birthdays at the new Ocean House. From the time we pulled up to the front of the hotel till the time we left we were treated like family and welcomed into their home. The management developed a team of staff that makes you feel as though you are part of the family. From the warm smiles and greetings as we entered the lobby throughout



our stay was a very special birthday for us. We stayed in the Atlantic Suite which was a dream come true. It had breathtaking views of the ocean from everywhere. Dinner was fabulous! They used local raised and grown products. Later we had cocktails at the bar and enjoyed the company of the other guests staying at the hotel. We would like to express our deepest thanks to the management and the entire staff for making our birthdays memorable ones from the Ocean House and hope to return soon. Thanks again.”

*From TripAdvisor, Leonard and Christine Saponare*

“My only regret was that we couldn’t stay longer. The hotel recently opened after being rebuilt. The rooms are stunning, the staff is very well trained and the food in Seasons restaurant is not to be missed! I took a wonderful body sculpting class (no additional charge) and wished I could have stayed for the wine tasting class later in the day. We were given farm-made preserves at the end of our delicious meal, chocolates at checkout, and there was water waiting in our car when we left. They have thought of everything!” *From TripAdvisor*

“We’re already booked for our August vacation! The Ocean House has been part of our lives for many, many years, and we are so happy that the new Ocean House gives us the same pleasures and even more. We stayed a week last summer and will stay a week this summer - and plan to continue to do so for years to come! When our grandsons are a little older we want to continue the OH tradition with them, as we did with our daughter!”

*From Facebook by Susanne Underwood Hayes*

## OH! THE SPA AT THE OCEAN HOUSE

### SUMMER MENU

The new Summer Menu at the OH! Spa brings together the best ingredients from the ocean and the harvest to nourish your skin, soothe your body, and relax your mind. During your summer getaway, relax with your special someone at the OH! Spa. The new Time Together Retreat will allow you both to drift deep into bliss.

### TIME TOGETHER RETREAT

**3 hours**

For some quality time together, escape to our couples room for spa experiences that will bring your bodies into balance and harmony. Begin with an algae purification and gingergrass scrub followed by a soak in mineral rich water to nourish the skin and uplift your senses. Finish with a 90-minute massage using wild lime silk oil to energize your skin and a plum blossom silk cream that leaves your skin feeling refreshed with a radiant glow.



## UPCOMING EVENTS



### AMERICAN SONGBOOK, Fridays, June 17th & July 8th, 15th, 22nd

On select Friday evenings during the summer, we bring back our American Songbook series. The Drawing Room transforms into an intimate club with dim lights and the songs of our Cabaret performers. While in June we bring Krisanthi Pappas, a new local cabaret talent to the Ocean House, resident cabaret singer Marion Markham performs Fridays in July. With two sets each night, you can come down at your leisure to enjoy the show.

Drawing Room- First show 8:30 p.m.; Second show 9:30 p.m.; \$60 minimum per table; 1 drink minimum for seats.

### FATHER’S DAY BRUNCH, Sunday, June 19th

For Father’s Day, treat him to an unforgettable meal at the Ocean House. On June 19th, our Sunday Jazz Brunch in Seasons serves a special menu in honor of fathers. Enjoy classic brunch fare, a buffet of seafood, charcuterie, and artisanal cheeses, and delicious brunch cocktails.

Seasons- 8:00 a.m. to 2:30 p.m.; \$46 per person for Brunch, \$21 per person for à la carte (plus tax and gratuity)

For reservations, please call 401.584.7000.

### DINNER AND DISNEY TUNES, Friday, July 8th

Relive the magic of Disney with your family at the Ocean House. On Friday July 8th, singer Eileen Fiore is joined by local talent at the Seaside Terrace to bring us the timeless songs from all our favorite Disney films. Our Chefs prepare a dinner buffet, including dishes inspired by Disney just for kids! Proceeds from the event will benefit St. Pius Catholic School.

Seaside Terrace- 6:00 p.m.; \$38/ Adult; \$18/ Child (plus tax and gratuity)  
For tickets, please call 401.584.7000.

### COMEDY NIGHT, Friday, July 29th

On Friday July 29th, two local talents take center stage and bring comedic relief to Watch Hill.

Boston native Tony V. stumbled upon his career in comedy. After a visit to a local comedy club, Tony left behind his studies in social work to dedicate himself to open-mike nights and one-liners. Today, Tony V.’s resume boasts performances on HBO and Comedy Central, and acting roles in shows including “Seinfeld” and “NYPD Blue”.

Ken Rogerson hails from Chicago where he dominated the comedy scene early on in his career. Since then, he has established himself in the East coast comedy scene. Rogerson has also brought his comedic chops to “Conan O’ Brien,” “Fever Pitch”, and “There’s Something About Mary”.

Seaside Ballroom- 8:30 p.m.; \$30 per person, 1 drink minimum  
For reservations, please call 401.584.7000.





LOCAL FAVORITE

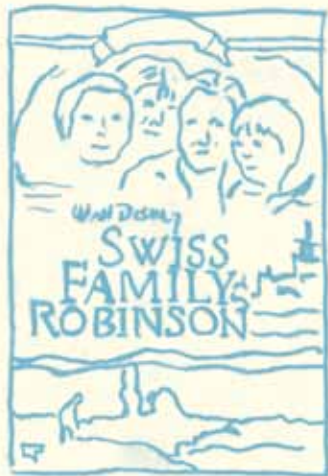
CHRISTINA LTD.

Summer beckons the use of floral prints and bright colored tunics; at Christina LTD. you find a selection of both, plus jeweled flat sandals and a straw hat to finish off the look. Christina’s carries colorful clothing, gifts and accessories, offering a mix of preppy and bohemian styles. With locations in Watch Hill and Westerly, Christina’s is either a short walk from the beach, or a convenient stop when strolling through Westerly. Find popular brands including Lily Pulitzer, Free People, and Eliza B. Unlike other similar boutiques, Christina’s also features its own hand-made line of one-of-a-kind bags, embellished denim, quilts, and dresses created from vintage fabrics, linens, and lace.

119 Bay Street, Watch Hill, RI 02891 / 401.315.2240  
1 Railroad Avenue, Westerly, RI 02891 / 401.315.2615

Movie Night  
Moves to the Beach

The arrival of summer at the Ocean House means one thing—movie night moves to the beach! Join us on Movie Night Sundays to enjoy the warm outdoors, the salty ocean breeze, a great film, and a delicious dinner!



Sunday, June 26th  
SWISS FAMILY  
ROBINSON

On June 26th, we present the family adventure “Swiss Family Robinson”. In the film, a family is stranded on an island after a shipwreck. During the movie, we see how the family adapts and makes the island their home, while fighting off pirates.



Sunday, July 31st  
FINDING NEMO

On July 31st, the Pixar animated film “Finding Nemo” will come to life on the big screen by the beach. See a father’s underwater quest to save his son, and the unique sea creatures he meets throughout the journey.

6:00 p.m.  
\$32 / Adult; \$18 / Child (plus tax and gratuity)  
For reservations, please call 401.584.7000.

INDEPENDENCE DAY BEACH BALL

Friday, July 1st

This summer, to celebrate the Fourth of July, we host our annual Independence Day Beach Ball! Don your red, white and blue and join us on our beach to celebrate the day’s festivities. Feast on a traditional New England clambake filled with local seafood, grilled favorites, and fresh sides. Dance to the Johnny Rogers Band all night long. Enjoy the evening’s grand finale- a fireworks display over the Atlantic. Don’t miss out on the first event of the summer!

7:00 p.m.  
\$125 (plus tax and gratuity) includes food, liquor, entertainment, and fireworks’ display  
For reservations, please call 401.584.7000.

FRIDAY NIGHT CLAMBAKES

Fridays, July 15th, 22nd, 29th

Our Friday Night Clambakes return! Relax on our private beach and taken in the stunning sunset, and then the star-filled sky. Taste the local New England seafood prepared by our Chefs to succulent perfection. Enjoy music from a new live band each week.

JULY 15- JASON ROSEMAN AND THE TROPICAL GEMS  
JULY 22- THE X ISLES  
JULY 29- JOSE COSTA SOLO STEEL DRUM BAND

6:00 p.m. – 9:00 p.m.  
\$85 (plus tax and gratuity) includes food, wine, beer, and soda  
For reservations, please call 401.584.7000.





Welcome to Fresh Tips. I'm Jan Faust Dane, the Food Forager for the Ocean House. It's an enviable title, but it comes with serious responsibilities. Among other duties, it's my job to make sure that our talented chefs are receiving the highest quality local ingredients for their culinary creations. To that end, I scour the fields and waterways of Rhode Island, Connecticut and southern Massachusetts seeking the choicest fruits, vegetables, fish and meats.

In this space, as well as through Facebook (OH Food Forager) and Twitter (OHFoodForager) accounts, I'll share with you my adventures on the farms, on the water and in the gardens of our rich New England landscape.

And now, in these sun-kissed days of June, what better way to begin than by plucking sweet and aromatic strawberries at the height of their glory?

Like tomatoes, strawberries have suffered from being available in stores year-round, anemic in flavor and dull in color. To best appreciate a

strawberry, you want to pick it and eat it immediately, direct from its furrow (OK, wash it first.) In Rhode Island, the best time to do this is mid-June, when the aptly-named June-bearing strawberries are coming into season. Once they become harvestable, you typically have between ten and fourteen days to get them at their peak. Of course, that assumes that nobody else gets to your strawberries first! Around here, people appreciate these ephemeral red gems and will excitedly await the days when the Pick-Your-Own farms announce they're opening their fields. For many, the joys of an early morning spent loading up palettes of the ripe fruit is surpassed only by going home and making a delectable strawberry shortcake or parfait.

*Visit one of the farms below, follow our tips, and you'll likely make a tradition of it too.*

- Strawberries do not ripen once they're removed from the plant. What you see is what you get.
- Choose a juicy red strawberry – if it has a white top, it's better left behind for the next day's foragers.
- Don't put too many in a container. They squish easily. However, if that happens, keep those in mind for jams.
- Finally, strawberry fields are not forever, it's a short season. Go now and get your luscious fill!

#### PICK YOUR OWN FARMS

Leyden Farm, West Greenwich, RI  
401.392.1133

Quonset View Farm, Portsmouth, RI  
401.683.1254

The Big Apple & Pine Hedge Orchards  
Wrentham, MA, [www.thebigapplefarm.com](http://www.thebigapplefarm.com)

Dame Farm, Johnston, RI  
[www.damefarmandorchards.com](http://www.damefarmandorchards.com)

Four Town Farm, Seekonk, MA  
[www.fourtownfarm.com](http://www.fourtownfarm.com)

Happy Picking!

JAN FAUST DANE

#### FROM OUR KITCHEN

### MADRAS CURRY CHICKEN SALAD

BY: CHEF MARK MELLINGER

16 ounces chicken  
4 ounces raisins  
2 ounces toasted almonds  
6 ounces lemon aioli  
1 ½ ounces celery, small dice  
2 teaspoon Madras curry powder  
1 tablespoon olive oil  
Salt, to taste  
Pepper, to taste

PREHEAT oven to 350° F.

WHISK together olive oil and one tablespoon of curry powder. Brush on chicken.

SEASON chicken with salt and pepper.

ROAST in oven until internal temperature of 165° F.

LET COOL. Medium dice chicken.

COMBINE all ingredients together and serve on your choice of bread or on your choice salad.

For Lemon Aioli

2 eggs  
1 cup of vegetable oil  
Juice and zest of one Meyer lemon  
2 tablespoons mustard  
1 garlic clove, minced  
Salt, to taste  
Pepper, to taste

WHISK together egg, lemon juice, and pinch of salt. ADD oil a few drops at a time, whisking constantly, until all ingredients are combined and texture is similar to a light mayonnaise.

## Culinary Events



FARM + VINE DINNER  
WEDNESDAY, JUNE 1  
**Chef Brian Kingsford**  
Farm: Farm Fresh RI  
Vines: Testamatta Wines

Since November, our Farm + Vine Dinners have brought our guests exceptional culinary talent, superb ingredients and masters of wine. To conclude this season's series, we invite Italian cuisine expert Chef Brian Kingsford to prepare an exquisite three course dinner. Chef Kingsford is chef/owner of *Bacaro* in Providence which offers a wine bar setting, a salumeria, and Cicchetteria (Italian-Style Tapas). The evening's hors d'oeuvres and menu will highlight the ingredients from Farm Fresh RI, a non-profit organization that links local farmers and buyers through public and wholesale markets. All food will be paired with Testamatta wines, selected by Niccolo Maltini.

Seasons- 7:00 p.m.; \$75 per person (plus tax and gratuity)  
For reservations, please call 401.584.7000.





Ocean House Waves Editor, Dinah Saglio, sat with Donna Simmons to get an update on the Residences at the Ocean House.

#### *How are residential sales going at the Ocean House?*

We are seeing an increase in interest. Having the Ocean House open for business for a year has allowed prospective buyers to see how special living at the Ocean House is and since last summer, four new families have joined the Ocean House community.

#### *What can a buyer expect when they buy a residence at the Ocean House?*

They can expect a thoroughly enjoyable lifestyle. Owners can be as active as they wish in all of the resort's social activities or they can have a totally laid back, relaxing and low key experience.

For the active set, exercise classes begin at nine every morning. An eighteen-hole Rees Jones golf course is minutes away; two newly built squash courts are being readied for this summer's use; the indoor saltwater pool is available for doing laps as well as for taking water aerobic classes; the five miles of beaches provide a great venue for walking or jogging and resort bicycles are at the ready to accommodate owners who wish to ride around Watch Hill and take in the views.

For owners who love the Ocean House for a relaxing respite from everyday life, there are beautifully appointed cabanas on the beach for a day of lounging, the full service and expertly staffed OH! Spa at the ready to supply everything from a facial or a massage, to a pedicure or a new haircut, croquet and bridge and plenty of cozy spots on the property for curling up with a good book .

#### *What are Ocean House homeowners saying about living at the Ocean House?*

What residents tell me is that they just love living here. They enjoy the little touches like freshly brewed cappuccino and espresso awaiting them every morning, the deep caring and personal attention of the staff, their mail being delivered at the door by their floor valet and the plethora of on-property activities such as wine tastings, exercise classes, cooking classes, the hair salon, the spa and the saltwater pool. Their lists go on and it certainly seems that there is something for everyone.

#### *What are the demographics of the Ocean House residence buyer?*

There are both empty nesters as well as families with children still in the nest. The Ocean House is just a perfect place for children (both little and big!) with the beach, the pool, croquet and a new children's camp which is being offered this summer six days per week from one to five p.m.

The Ocean House has always been a place where lifelong memories are made. Children are able to walk to the village of Watch Hill to ride the merry-go-round or to buy handmade ice cream at St. Clair's without ever having to cross the street. It is as nearly an idyllic life in the summer as any family can imagine.

*If you have questions regarding the Ocean House Residences, please call 401.584.7100 or email [dsimmons@oceanhouseri.com](mailto:dsimmons@oceanhouseri.com).*



# In the Kitchen: Local Waters



Wednesday, June 15th

Explore our local waters with our Chefs Mark Mellinger and Eric Haugen as they take you “In the Kitchen” at Seasons. During June, our coast is abundant with a variety of seafood. As hors d’oeuvres and wines are passed, our Chefs demonstrate how to prepare two dishes using the day’s catches as they provide expert tips on selecting and purchasing seafood. Experience the dishes during a three-course dinner paired with wines.

Seasons- 7:00 p.m.; \$75 per person (plus tax and gratuity)  
For reservations, please call 401.584.7000.

## EMPLOYEE SPOTLIGHT



### MARK MELLINGER EXECUTIVE CHEF

We proudly introduce the latest member to join our Culinary Team- Executive Chef Mark Mellinger. Chef Mark recently joined us from Las Vegas, Nevada where he was Executive Chef at the Bellagio, a AAA Five Diamond and Five Star Hotel, where he supervised 900 chefs, sous chefs, and culinary associates! A graduate of the prestigious Culinary Institute of America in Hyde Park, New York, Chef Mark made his way through

the best New York restaurants early in his career. Chef Mark has worked on the line at *Windows of the World*, *Gotham Bar and Grill*, and *Aquavit*. At a tasting in late winter, he wowed all of us with his well thought-out dishes, and delicious flavors. At the Ocean House, Chef Mark oversees the culinary operations of all dining outlets, from the beach fare at Dune Cottage to the raw bar on the Verandah, and the festive banquets hosted for all events. He is a valuable addition to the Ocean House team and we are excited to have him on board!

## OUR FAVORITES: SEAFOOD SPOTS

Sushi at Sakura on Wickenden Street in Providence, RI  
CRYSTAL H. PEREIRA- *Line Cook*

Seared Scallops from Matunuck Oyster Bar in Matunuck, RI  
CAMERON NIGRELLI- *Steward*

Stuffed Lobster Tails from Seafood Etc. in Pawcatuck, CT  
ANTHONY BELL- *Steward*

Clambake at Straight Wharf Restaurant in Nantucket, MA  
JACQUELINE BULLIO- *Line Cook*

Fried Whole Belly Clams with Smoked Paprika Aioli from  
Matunuck Oyster Bar in Matunuck, RI  
THOMAS MENACCINI- *Line Cook*

Monkfish au Poivre at Oyster Bar in New York  
JEFF CLARK- *Line Cook*





## EVENTS IN WATCH HILL

### 1 JUNE - *Farm + Vine Dinner*

Chef Brian Kingsford prepares hors d'oeuvres and a three-course menu featuring the ingredients from Farm Fresh RI. Wine pairings included. 7:00 p.m. in Seasons; \$75 per person (plus tax and gratuity)

### 15 JUNE - *In the Kitchen*

Chefs Mark Mellinger and Eric Haugen demonstrate how to prepare dishes with seafood from our local waters, and serve them in a three-course dinner paired with wines.

7:00 p.m. in Seasons; \$75 per person (plus tax and gratuity)

### 17 JUNE - *American Songbook*

Friday night Cabaret performed by Krisanthi Pappas. 8:30 p.m. and 9:30 p.m. in the Drawing Room; \$60 minimum per table; 1 drink minimum for seats

### 26 JUNE - *Movie Night "Swiss Family Robinson"*

Dinner and screening of the family adventure on the beach.

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

### 1 JULY - *Independence Day Beach Ball*

Celebrate the Fourth of July with a clambake on the beach, the Johnny Rogers Band and fireworks. 7:00 p.m.; \$125 per person (plus tax and gratuity)

### 8 JULY - *Dinner and Disney Tunes*

A dinner buffet followed by a performance of Disney songs by local artists.

6:00 p.m. at Seaside Terrace; \$38/ Adult; \$18/ Child (plus tax and gratuity)

### 8, 15, 22 JULY - *American Songbook*

Marion Markham performs Cabaret. 8:30 p.m. and 9:30 p.m. in the Drawing Room;

\$60 minimum per table; 1 drink minimum for seats

### 19 JUNE - *Father's Day Brunch*

A special Sunday Brunch menu in honor of fathers served in Seasons.

8:00 a.m. to 2:30 p.m.; \$46 per person for Brunch; \$21 per person for à la carte (plus tax and gratuity)

### 29 JULY - *Comedy Night*

Local comedians Tony V. and Ken Rogerson perform at the Ocean House.

8:30 p.m.; \$30 per person, 1 drink minimum

### 15, 22, 29 JULY - *Friday Night Clambakes*

Our Friday night tradition on the beach featuring New England clambake fare and live music. 6:00 p.m. to 9:00 p.m.; \$85 per person (plus tax and gratuity)

### 31 JULY - *Movie Night "Finding Nemo"*

Dinner and screening of the Pixar animated film on the beach.

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

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

## PACKAGE HIGHLIGHT

### Weekday Summer Getaway



Why wait for the weekend?

Sometimes you need to break free from your daily routine and get away!

Avoid the weekend traffic and crowds, relax, unwind and enjoy life's simple pleasures!

**Offer valid from July 5, 2011 until September 1, 2011 for new reservations booked by July 31, 2011**

Reserve any one of our luxuriously appointed Deluxe Water View accommodations and receive the following:

Daily Breakfast for Two featuring our Farm-to-Table Cuisine

Welcome Bottle of Ocean House Signature Wine

\$50.00 Resort Credit

#### \*General Packages Restrictions

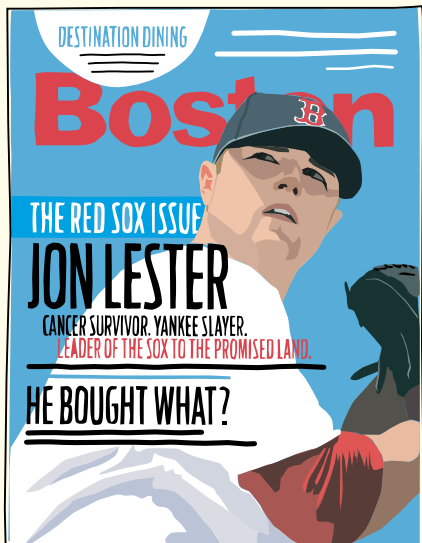
All packages are available from July 1, 2011 until September 1, 2011. Limit two people per package. Valid for new reservations booked by July 31, 2011. Not applicable to groups. Resort credit, if applicable, will be deducted from incidental charges upon checkout, not room rate.

**From July 1 – September 7, 2011**, cancellations must be received 7 days prior to the day of arrival to avoid penalty charges to your credit card of 50% of the total room nights 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 and Resort Fee and Gratuities are not included unless otherwise noted. **Alcoholic beverages are not included with any meal period.** Packages cannot be combined with any other promotions or offers.

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

These notable publications have recently written about the Ocean House!

"Ocean House first opened in 1868, a grand dame of regional resort hotels, and was the go-to getaway for many New Englanders. It gained cinematic fame when Douglas Fairbanks filmed part of the silent movie, "American Aristocracy," there in 1916. By 2003, the property was in such bad shape, the holding company Bluff Avenue LLC, tore it down and replicated it at a cost of \$140 million, utilizing more than 5,000 salvaged artifacts and furnishing elements." **BOSTON.COM, MARCH 17, 2011**



"There's an upstairs-downstairs thrill in sitting at the open kitchen's counter seats in the Ocean House inn's restaurant. Hearing the sous yell "Pig!" just before a team of waiters arrives to collect pork tenderloin only enhances the flavor when your portion gets to the table. The same intimacy pervades everything here. These guys do "farm-to-table" right, with a staff "food forager" who sources the freshest meats — like the grass-fed beef (pictured right) — daily from local farms."

**BOSTON MAGAZINE, APRIL 2011**

"After a \$140 million rebuild that meticulously replicates the original 1868 resort—right down to the painted yellow exterior, stone-by-stone reassemblage of the lobby fireplace, and all 247 windows placed precisely in their original positions—the Ocean House is that rare hotel hybrid that oozes Victorian-era elegance yet banishes any stuffiness thanks to up-to-the-minute mod cons and friendly yet professional service."

**CONDE NAST TRAVELER  
HOT LIST, MAY 2011**



OCEAN HOUSE  
WATCH HILL, RHODE ISLAND