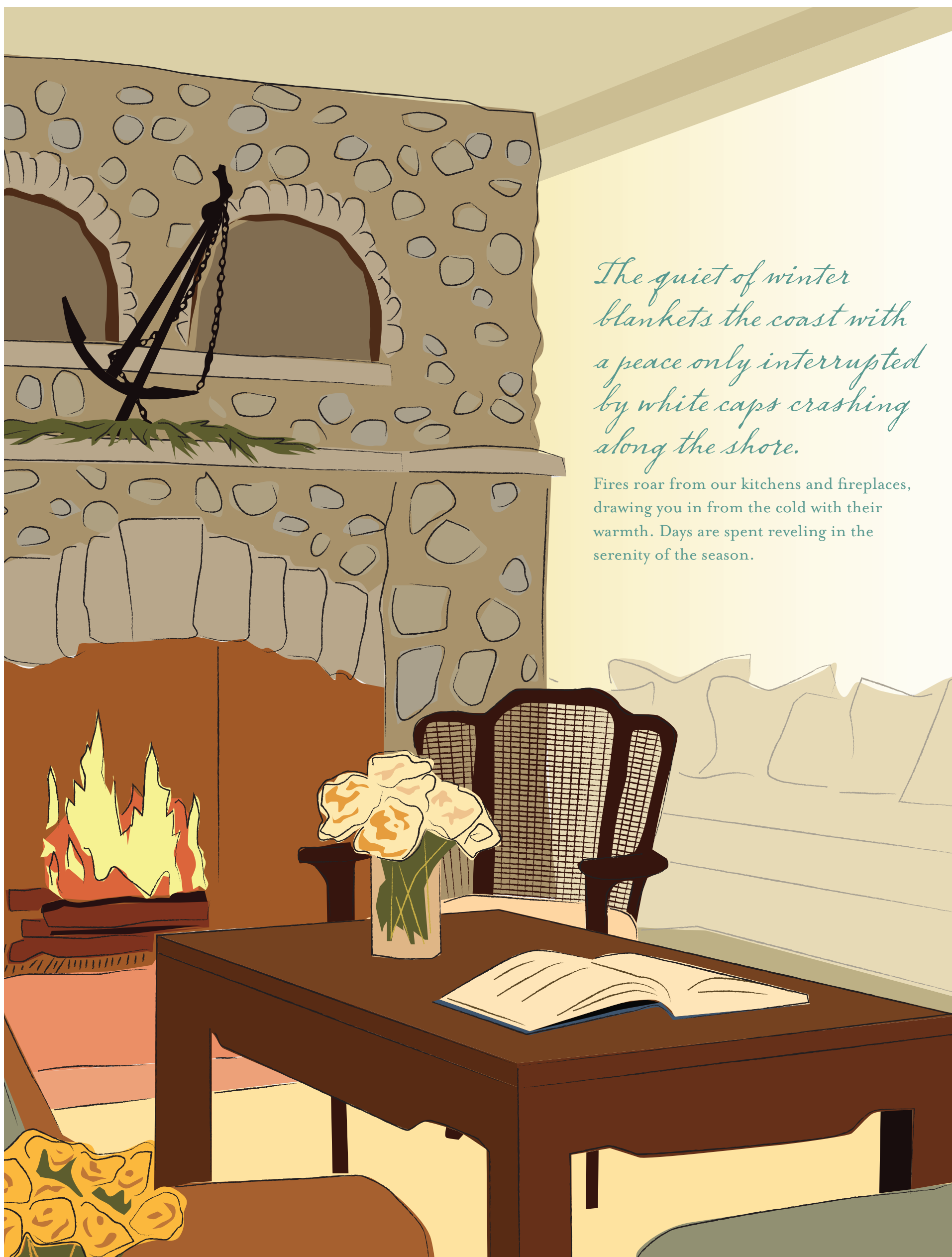


OCEAN HOUSE

WAVES

WATCH HILL, RHODE ISLAND



*The quiet of winter
blankets the coast with
a peace only interrupted
by white caps crashing
along the shore.*

Fires roar from our kitchens and fireplaces,
drawing you in from the cold with their
warmth. Days are spent reveling in the
serenity of the season.

January/February/March 2012

LETTER FROM THE PRESIDENT AND MANAGING DIRECTOR



Dear Friends,

The winter season at the Ocean House is remarkably different from the other seasons. The crowds of summer are replaced with guests looking for a quiet and peaceful seaside escape. Roaring fires warm each corner of the resort, and our restaurants and the OH! Spa are filled with activities and entertainment to fill the days.

This winter we celebrate several significant achievements for the resort. The hotel has received the coveted Five Diamond award from AAA, making us the only Five Diamond property in Rhode Island and one of a handful in New England. The OH! Spa has also

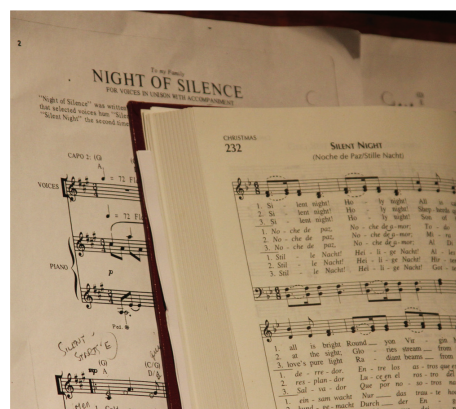
received Five Stars from Forbes Travel Guide, while the hotel and Seasons Restaurant have each received Four Stars. We have also been accepted to Relais & Chateaux, an association of the world's finest hoteliers, chefs and restaurateurs that has set the standard for excellence in hospitality. Thank you for your continued support, and helping us to achieve these successes.

Warm Regards,

DANIEL A. HOSTETTLER
President & Managing Director

Social Notes

CHRISTMAS IN SONG December 21, 2011



THANKSGIVING November 24, 2011

TREE LIGHTING CEREMONY November 26, 2011



Recent Recollections of the Ocean House



“We had an amazing, romantic, fall weekend at the Ocean House. The rooms were impeccably decorated and very clean, with a fireplace, balcony and German bathtub. The bed was comfortable and the bathroom amenities were excellent. The grounds are beautiful and the resort is right on the well-kept East Beach. The staff is very helpful and everything really is done with exquisite taste and attention to detail...The spa was indeed the best part. The services and facilities were among the best I’ve had and the staff was very professional, well-trained and friendly.” *From TripAdvisor*

“I recently held my sisters baby shower here on a Sunday during their normal brunch hours. I cannot say enough how impressive this team of people are, from the valet to the servers... just wonderful! They will go above and beyond for your every little need. All of my guests commented on how the service was “Top Notch”. We were slightly removed from the main brunch area in a room of our own with windows that had the most spectacular view of the ocean just a perfect setting for the occasion! The brunch itself is something not to be missed! From the raw bar to scrumptious desserts everything was delicious. A huge thank you to our server Christine...every last detail was perfect!” *From TripAdvisor*

“Our dinner at Seasons was out of this world! We were celebrating our 30th Wedding anniversary. We had the Chef’s special four course dinner. The presentation was fabulous, the food combinations were fabulous and the service was fabulous. An incredible dining experience.” *From OpenTable*

“A fine place, beautifully built on a storybook site, well managed with trained staff who really seem to enjoy what they do. Each time I’ve been, whether host or guest, it’s been a pleasure. Not inexpensive, but given the care and quality of source product and its preparation, this place is a keeper. I only hope it lasts generations!” *From OpenTable*

OH! THE SPA AT THE OCEAN HOUSE

This winter, invigorate your senses with the OH! Spa’s Winter Menu. New treatments nourish and restore your skin with fruits and plants from the harvest, and naturally healing ingredients from the ocean. With the help of our skilled experts, allow your body to relax and your mind drift off into pure tranquility. Obtain complete serenity this winter at the OH! Spa.

LAVENDER DREAMS

2.5 hours

The soothing serenity of locally harvested lavender will leave you drifting off into a land of sweet dreams. Allow the calming aroma of lavender to ease your mind as you begin to relax with a natural lavender scrub. Continue with a 90 minute Relaxing Massage that uses a deep lavender rub from a local Rhode Island company. Finish with a warm lavender oil scalp massage before enjoying sweet dreams.

For reservations, please call 401.584.7070.



In the Kitchen



In fall, our Culinary Team once again invites guests into Seasons for the popular “In the Kitchen” series. On the third Wednesday evening of each month, through the spring, enjoy hors d’ oeuvres and passed wines during a cooking demonstration at the Chef’s Counter on how to prepare a three-course dinner. Following the demo, enjoy the meal, paired with wines.

7:00 p.m. in Seasons
\$85/ person (plus tax and gratuity)
For reservations, please call 401.584.7000
or book through OpenTable.

18
JAN

Cuisine of Portugal - To celebrate the state’s culinary history, our Chefs draw inspiration from the Portuguese people who settled in New England in the 19th century. Their distinctive flavors shape this evenings dinner.

21
MAR

Cuisine of Ireland - In March we honor the cuisine of Ireland, whose people first settled in Rhode Island in the 1800s. Their incredible culture will be reflected in each dish.



LOCAL FAVORITE

WASHINGTON TRUST
COMMUNITY SKATING CENTER

Strapping on a pair of skates and gliding across the ice has long been a treasured winter activity, and the newly opened ice rink in Westerly has made it easy to do. Anchoring one of the main entrances into town, the Washington Trust Community Skating Center provides the community with another space to enjoy the outdoors, and the bustling shopping and dining experiences that surround it.

With skate rentals and lessons available, it’s the ideal family or romantic activity during the holidays and through the winter! The rink is open seven days a week, from 3:00 p.m. to 9:00 p.m. Monday through Friday, and from 11:00 a.m. to 9:00 p.m. on Saturday and Sunday. Admission is \$7 for adults and \$5 for children and seniors. Skate rentals are offered for \$4. Parking for the 12,000-squarefoot-rink will be available in a lot located at the end of Commerce Street.

The project is the result of a collaboration between several community organizations. The land is owned by the Westerly Land Trust and W.H. Properties Inc. The capital investment for the rink was made by the Royce Family Fund, and the facility is managed by the Ocean Community YMCA.

85 Main St., Westerly, RI; Parking is available in a lot at the end of Commerce St.

From Vine to Wine

Once a month, Ocean House Sommelier Jonathan Feiler hosts a weekend focused on wine. Meet Feiler at a wine and cheese reception on Friday evening in the Club Room. On Saturday, learn about wines in a lecture led by Feiler, and discuss the qualities and flavor profile of the wine during the tasting.



JONATHAN FEILER– *Ocean House Sommelier*

Friday–Saturday, January 20–21

Sparkling Wines: Explore the intriguing world of sparkling wines as you learn about grape varieties, production methods and history. Taste a variety of sparkling wines from Prosecco to California Sparkling to Champagne.

Friday–Saturday, February 17–18

Taste of Bordeaux: This class will focus on the wines of Bordeaux, France. Topics of discussion include the geography, history, grape varieties and regions, and how they affect the wines that are produced.

Friday–Saturday, March 16–17

Barolo v. Barbaresco- Same Grape Different Flavor: This class provides a unique opportunity to taste side by side two of Italy’s most exciting wines. Discuss the similarities and differences of these two wines as well as their history, geography and production methods.

Friday reception: 6:00 to 7:00 p.m.

Saturday tasting: 11:00 a.m. to 1:00 p.m.

\$38/ person (plus tax)

For reservations, please call 401.584.7000.

SPECIAL CULINARY WEEKENDS

Saturday–Monday, February 25–27

BEER, HOME AND AWAY

Join Ocean House Food Forager Jan Faust Dane for a weekend focused on beer. Kick off the fun with a reception featuring local beer flights and artisan cheeses on Friday evening. Saturday, home brewing expert Vic Russo will demonstrate brewing techniques and expand your horizons past ales and into meads, metheglin and hard ciders. Also meet the founders of Rhode Island’s only hop farm and take a tour of a nearby craft brewery, Cottrell Brewing. Conclude the evening with chef and cheesemonger extraordinaire Matt Jennings of Farmstead and La Laiterie, who will join us for dinner and offer insight into pairing cheese with beer.

For pricing and more information, please call 401.584.7000.





A French poet once said that eating oysters is like “kissing the sea on the lips.”

We’re fortunate that the nutrient-rich waters that surround the Ocean House produce very good kissers. North, south, east or west, you don’t have to go very far before you’ll find one of our local oyster producers turning out high-quality, carefully-tended oysters that find their ways onto our restaurant menus.

Salty, briny, high in salinity, these are qualities you’ll usually hear applied to our local oysters. I teach an oyster appreciation and shucking class just about every week and I found that early on I ran out of synonyms for salty. But to the true connoisseur, there’s so much more complexity and nuance within each bite. It is that appreciation that I love to share.

Even though all of our local oysters, and in fact almost all of the oysters from the North American east coast, are the same species, Crassostrea Virginica, the flavor profiles can

vary significantly based on multiple factors. Chiefly, the main flavor influencer is where they are raised. Because oysters are filter feeders, taking in about a gallon of water an hour, and absorbing the algae and planktons, their flavors will reflect that. Wine enthusiasts talk about the flavor imparted into wine by the earth as “terroir.” (Terre, in French.) I’ve heard oyster lovers refer to “merroir”, the flavor provided by the sea (Mer, in French.)

Another influence is how the oysters are raised. Very few commercially sold oysters are wild-caught. Primarily, they are cultivated over the course of years in carefully-orchestrated aquaculture operations. How the oyster lives its life, suspended in a net off the bottom, attached to a rope, in a bag in open waters, dropped into a sandy estuary, or in some cases, a combination of the above, will affect how the oyster develops. Oysters left to fend for themselves in intertidal waters will grow meatier, stronger, more muscular. The prima donnas allowed to float in suspended nets will be softer, more delicate, with more brittle shells.

Those are just two factors. If you’d like to learn more, come by the Ocean House for one of my classes and I’d be delighted to talk about the differences between our Watch Hill oysters in Winnipaug Pond, the Quonset Points from Narragansett Bay, the Matunuck oysters from Potters Pond or the Fishers Island oysters from that nearby island and any others you’d like to discuss.

Hope to see you here, but until then, happy shucking!

Jan Faust + Dane

JAN FAUST-DANE

FROM OUR KITCHEN

PASSION FRUIT AND CHAMPAGNE GRANITA

BY: PASTRY CHEF ADAM YOUNG

- 8 ounces passion fruit puree
- 8 ounces champagne*
- 6 ounces sugar
- 12 ounces water
- White chocolate, for garnish

**You can substitute the champagne with prosecco or ice wine.*

- BOIL sugar and water in a small sauce pot.
- ADD passion fruit puree and champagne, and strain through a chinois.
- POUR into a large baking sheet so that the liquid is about ½ inch deep.
- FREEZE completely (5-6 hours).
- SCRAPE shards of the granita from the top of the frozen liquid using a fork.
- SCOOP into a well chilled champagne flute, garnish with left over passion fruit puree and white chocolate shavings.
- SERVE immediately.



Farm + Vine Dinner Series

Our Farm + Vine Dinner series returns with an incredible line-up of the most talented Chefs, the best local farms, and incredible wines. We invite regional culinary masters to prepare hors d’ oeuvres and a three-course dinner in Seasons focusing on ingredients from an area farm. A guest wine expert pairs wines with the dishes.



WEDNESDAY, JANUARY 4TH
Chef Darius Salko of
Tini, Providence
Farm: Allen Farm,
Westport, MA
Vine: Hugel Wines



WEDNESDAY, FEBRUARY 1ST
Benjamin Sukle of
The Dorrance, Providence
Farm: Blackbird Farm,
Smithfield, RI
Vine: Cocktail pairings



WEDNESDAY, MARCH 7TH
Chef Kyle Zachary of The Wauwinet,
Nantucket, MA
Farm: Watch Hill Oysters
Vine: Donnafuggata

7:00 p.m. in Seasons; \$85 / person (plus tax and gratuity). For reservations, please call 401.584.7000 or book through OpenTable.

EMPLOYEE SPOTLIGHT

INTRODUCING: OUR NEW EXECUTIVE CHEF, JOHN KOLESAR



We are pleased to introduce our new Executive Chef, John Kolesar. John began with us just after opening as our Executive Sous Chef and has worked tirelessly in our kitchen to help us build our entire culinary program to where it stands today. In his new position, John will supervise the operations of all of our five restaurant outlets and all banquet food. Prior to joining the Ocean House, John was the Executive Chef at the Rhode Island Center for Performing Arts, Chester House Catering and Amalfi Restaurant and Catering. In 2006 he was voted the “Caterer of the Year” by Rhode Island Hospitality and Tourism. John is a Westerly native, and his dedication to the hotel and to this community, makes him the perfect person to fill this position.



Q&A WITH DEAN GARDINER

OCEAN HOUSE BARTENDER



What is your favorite spirit to work with?

Tequila. It is a spirit that is seldom used. It is spicy, but also has flavors of lychee and is full of aromatics.

What do you recommend as a winter cocktail?

For winter, I recommend one of the drinks I created: the Snow Day Martini. To make it, combine one ounce of vodka with one ounce of crème de cocoa, two ounces of cream and half an ounce of grenadine in a shaker with ice. Shake and pour into a martini glass.

What is your go-to drink to pair with hearty stews?

For this I follow the rule: simple food with classic cocktails. A Perfect Manhattan is a great complement to heartier dishes. Unlike a regular Manhattan, the Perfect Manhattan has equal parts sweet and dry vermouth.

What is the secret to the perfect martini?

Always shake your vodka, but stir your gin. When it comes to the amount of vermouth, less is always more.

What classic cocktail will always be popular?

Margaritas will always be popular. They are a staple. They are also versatile, in the sense that you can incorporate different flavors, and serve them in different fashions.

What do you prefer: on the rocks or straight up?

Chilled and straight up.

OUR FAVORITES: LOCAL WINTER RESTAURANT

“Bridge in Westerly is so cozy by the fireplace, with the greatest local bands playing live and a dirty martini in hand.”

JESSICA BRANDT– *Assistant to the Managing Director*

“Prime Time Café in Westerly. I love their asparagus spinach salad with warm bacon dressing and their fresh baked bread. The views of downtown, shoppers, and the river make it even better!”

EBBIE ELMER– *Executive Assistant to the Managing Director*

“Thong Thai Restaurant in downtown Westerly serves fresh, traditional Thai cuisine, including a variety of curries which are great for winter nights.”

GABRIELA MARCHAND– *Manager of New Media Communications*

“Milagro in Stonington Borough has a cozy atmosphere and the best Mexican food around!

ALICIA PICCOLO– *Graphic Designer*

“The Cooked Goose in Westerly – the amazing food is only topped by the warm and friendly service!”

DINAH SAGLIO– *Director of Communications*

“Chester’s BBQ in Groton. Authentic southern smoked BBQ with all the fixings and complimentary bones to take home to your puppies.”

AMY MARTIRA– *Finance Assistant*

The OH! Wellness Weekend

Friday—Sunday, March 16—18

The OH! Wellness Weekend provides a personalized experience that relaxes while improving your overall wellbeing. The three-day stay includes fitness classes and consultation with one of our trainers, personal time at the OH! Spa, and a lesson with our Food Forager using the healthiest of local ingredients. All activities are at your leisure, providing you with the flexibility to do as little or as much as you want, and focus on your personal wellness.

Weekend includes:

- Impeccably appointed accommodations in our Deluxe or Terrace Water View Rooms
- Spa Cuisine Lunch
- Sunday Brunch
- \$500.00 Spa Credit
- Motivating Fitness Classes
- Smoothie Making Class
- OH! Spa Tote



For more information, please contact the OH! Spa at 401.584.7070.

Valentine's Day Dinner

WITH SALT MARSH OPERA

Saturday, February 11

This year, make Valentine's Day special by booking an intimate dinner in Seasons accompanied by a romantic concert performed by singers from Salt Marsh Opera. Our Chefs will take you through a palate-enticing journey of our New England bounty through five delicate courses. As dessert is served, the concert begins and beautiful songs will fill the candle lit room.

FIRST COURSE

Salad of Native Field Greens and Teenage Head Lettuces

Asian pear, frosted walnuts, candied lemon peel, pomegranate vinaigrette

or

Matunuck Oysters on the Half Shell

Satsuma mandarin-champagne granita, basil

SECOND COURSE

Red Beet & Sunchoke Veloute

Black truffle, house bacon, charred onion, green apple

THIRD COURSE

Roasted Pineland Farms Rib Eye

Brussel's sprouts, salsify, Maitake mushroom, potato puree, rosemary-red wine jus

or

Sweet Butter Poached Stonington Lobster Tail

Crème fraîche pain perdu, lobster relish, celery, pearl onion, fennel, fines herbes, sauce ravigote

FOURTH COURSE

Vermont Butter and Cheese Bonne Bouche Tart

Piment d' Espelette pate sucre, Meyer lemon glaze, wild arugula, honey poached cranberry, hazelnut

FIFTH COURSE

Single Origin Chocolate

Milk chocolate torchon, rosewater macaroon, caramelized white chocolate, passion fruit jellies

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

For reservations, please call 401.584.7000 or book through OpenTable.

Seasons will serve the same special Valentine's Day menu on February 14th.

There will be no concert on this evening. (\$85/ person, plus tax and gratuity)

OCEAN HOUSE NAMED ANDREW HARPER GRAND AWARD WINNER

We are thrilled to announce that the Ocean House has been named a Grand Award winner the January 2012 issue of *Andrew Harper's Hideaway Report*. Each year, Harper recognizes a small number of the hotels and resorts that he has visited in the past year for this special honor. With 33 years of experience visiting unique hotel properties, Harper recommends less than 1,000 properties around the world.

Describing the Ocean House in the January 2010 issue Harper writes "The reborn hotel has the same yellow clapboard exterior, black shutters, wide verandas and mansard roof as the original. In the lounge, clusters of overstuffed chairs and potted palms are



reminiscent of days gone by, but the massive stone fireplace blazes with a gas rather than a log fire. And therein lies the appeal of Ocean House: It evokes the charm of another age, but is also a comfortable modern hotel."

It is an honor to be included in this exclusive list, and wish to thank our talented staff for providing the personalized service that is so instrumental in any awards that we receive.

EVENTS IN WATCH HILL

4 JANUARY - *Farm + Vine Dinner with Darius Salko*

Chef Darius Salko, from Tini in Providence, prepares a three-course dinner using Allen Farm produce, paired with Hugel Wines. 7:00 p.m.; \$85/person (plus tax and gratuity)

18 JANUARY - *In the Kitchen: Cuisine of Portugal*

A cooking demonstration and three-course dinner, paired with wines, inspired by Portuguese cuisine in Seasons. 7:00 p.m.; \$85/person (plus tax and gratuity)

20-21 JANUARY - *From Vine to Wine: Sparkling Wines*

A Friday reception, and Saturday class to learn about Sparkling Wines with Sommelier Jonathan Feiler. Friday: 6:00 p.m. and Saturday: 11:00 a.m. to 1:00 p.m.; \$38/person (plus tax)

1 FEBRUARY - *Farm + Vine Dinner with Benjamin Suple*

The Dorrance's Chef Benjamin Suple uses Blackbird Farm meats to prepare a three-course dinner, paired with cocktails. 7:00 p.m.; \$85/person (plus tax and gratuity)

11 FEBRUARY - *Valentine's Day Dinner with Salt Marsh Opera*

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

17-18 FEBRUARY - *From Vine to Wine: A Taste of Bordeaux*

A Friday reception, and Saturday class to learn about wines from France's Bordeaux region with Sommelier Jonathan Feiler. Friday: 6:00 p.m., and Saturday: 11:00 a.m. to 1:00 p.m.; \$38/person (plus tax)

25-27 FEBRUARY - *Beer, Home and Away*

Learn about home brewing, meet local beer makers, and visit Cottrell Brewery with Food Forager Jan Faust Dane.

7 MARCH - *Farm + Vine Dinner with Chef Kyle Zachary*

Chef Kyle Zachary, from Nantucket's The Wauwinet, prepares a three-course dinner using Watch Hill Oysters, paired with wines. 7:00 p.m.; \$85/person (plus tax and gratuity)

16-17 MARCH - *From Vine to Wine: Barolo v. Barbaresco- Same Grape Different Flavor*

A Friday reception, and Saturday class to learn about Barolo and Barbaresco wines with Sommelier Jonathan Feiler. Friday: 6:00 p.m., and Saturday: 11:00 a.m. to 1:00 p.m.; \$38/person (plus tax)

16-18 MARCH - *OH! Wellness Weekend*

A weekend that includes fitness classes, time at the OH! Spa, and a healthy cooking class with our Food Forager.

21 MARCH - *In the Kitchen: Cuisine of Ireland*

A cooking demonstration and three-course dinner, paired with wines and inspired by Irish cuisine in Seasons. 7:00 p.m.; \$85/person (plus tax and gratuity)

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

GETAWAY PACKAGE

Romance by the Sea



This Valentine's Day rediscover the love that brought you together.

Come fall in love all over again at the Ocean House and you will fall forever!

INCLUDES:

Two Nights in our Luxurious Deluxe Accommodations

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

Specially Created Romantic Five-Course Dinner for Two in Seasons Restaurant on Saturday, February 11, 2012
Featuring a performance by Salt Marsh Opera

Spa Credit of \$150.00

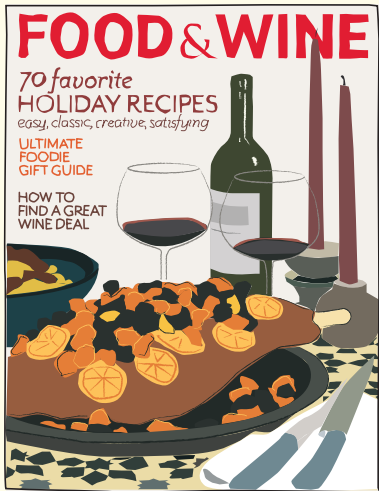
Brunch in Seasons on the day of departure

*General Packages Restrictions

Package available for arrival on Friday, February 10, 2012 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!



"As more and more people chase down nose-to-tail dining experiences, I'd like to pause for a minute to celebrate food that's more cerebral. That's more beautiful. I wasn't expecting to find that kind of refined cooking at Seasons, a hotel restaurant in the preppy beach town of Watch Hill."

FOOD & WINE, DECEMBER 2011

"But relaxation may be the biggest draw. Even in winter, you can read a book beside the saltwater pool and gaze on the ocean panorama. Through the floor-to-ceiling French doors, you can see Montauk and Block Island, or just wander onto one of the resort's many verandas to contemplate the winter garden."

IMPROPER BOSTONIAN
OCTOBER 19, 2011



OCEAN HOUSE
WATCH HILL, RHODE ISLAND

ONE BLUFF AVENUE WATCH HILL, RHODE ISLAND 02891 OCEANHOUSERI.COM 401.584.7000



"The Ocean House is a most ambitious venture, a total remake of a classic New England shore resort. While it evokes the look of a beloved oldster, the Ocean House is going after a clientele with expectations far beyond what The Greatest Generation sought out. Its growing rep is earned: The attention to detail is exceptional.

As summer gives way to autumn, pumpkins supplant flowers on the expansive porch with its remarkable views and local autumn vegetables begin to appear on the menus. The Ocean House offers five dining venues, from Seasons to the casual Dune Cottage on the beach, a raw bar and other options in between."

edibleRHODY, FALL 2011

