OCEAN HOUSE UNVEILS NEW CENTER FOR WINE AND CULINARY ARTS

Rhode Island Luxury Resort Expands Culinary Programming with New Space for Education and Immersion

WATCH HILL, R.I. (May XX, 2015) – The Ocean House in Watch Hill, Rhode Island unveiled today a new Center for Wine and Culinary Arts, a 3,000-square foot intimate place to taste, create and explore food and wine.

Designed by the Ocean House Design Group, the luxurious space draws inspiration from an early 1800’s Connecticut tobacco barn, from which various parts of the structure – including its wide plank walls, flooring and post and beam structures – were reassembled and reimagined to create an elegant venue with historic charm and top-of-the-line technology. Two library cellars showcase an 8,000-bottle Wine Spectator award-winning collection and a tasting space capable of accommodating groups up to forty.

“We are thrilled to grow our culinary programming by introducing a space that serves as an education hub, offering guests another immersive experience,” said Daniel Hostettler, President and Group Managing Director of Ocean House Management, LLC. “Our culinary team selected wines from the most important growing regions and hidden gems from around the world, allowing the Wine Education Program to offer a comprehensive hands-on wine experience that is both approachable and unpretentious for the casual wine drinker and the connoisseur alike.”

The resort partnered with innovative German kitchen appliance brand Gaggenau to develop a Gaggenau Demonstration Kitchen in an adjoining space. This induction-cooking suite showcases a state-of-the-art collection of appliances from the acknowledged leader in design and technology. Under the direction of the resort’s on-staff Food Forager, Paul McComiskey, and both Ocean House and Weekapaug Inn culinary teams, guests can take part in a roster of daily complimentary demonstrations relating to cooking, food preparation, and products from an abundance of local purveyors.

Culinary classes revolve around the exploration of New England’s agricultural bounty. Seasonally inspired produce, seafood, local meats and cheeses are highlighted as guests join the Food Forager in an interactive learning environment using classic culinary techniques that they can easily duplicate upon their return home.

Director of Wine Education, Jonathan Feiler, will also oversee a full program of complimentary beverage education classes that change daily, as well as special fee-based programs for individuals and groups.

For more in-depth classes, guests can enroll in a monthly series of hands-on classes with the on-site team of professionals or distinguished guests from the culinary and wine world, including participants of the visiting chefs program in conjunction with the Culinary Institute of America in
Hyde Park, New York. All courses are centered on a philosophy of seasonality, sustainability and the ethical use of the sea.

Additionally, guests can partake in tailor-made wine dinners, collaborating with both the Food Forager and Wine Director to design an intimate culinary affair customized to their tastes. After selecting the varietals of their choosing with the expert guidance of the Wine Director, guests can work closely with the Food Forager to create a custom menu that pairs Seasons’ farm-to-table cuisine with each selection of wine.

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**About Ocean House:**
Ocean House, one of New England’s last grand hotels, re-opened its doors in June 2010 after a $140 million rebuild and restoration. The 136-year-old property, originally built just after the Civil War, is perched high on the bluffs in Watch Hill, Rhode Island. Guests enjoy views of the Atlantic Ocean, Montauk and Block Island from the resort’s 49 guestrooms and 16 signature suites. Farm-to-table casual and fine dining, the 12,000-square-foot OH! Spa and more than 10,000 square feet of event space make the Ocean House ideal for mid-week business retreats, close-to-home family vacations, weekend luxury escapes and destination weddings. This stately property is the only AAA Five-Diamond and Forbes Five-Star rated resort in Rhode Island, and only one of 10 hotels in the world to garner three Forbes Five-Star designations for hotel, spa and fine dining at a single property. For more information, please visit OceanHouseRI.com or call 401-584-7000.

**About the Wine Director:**
As a graduate of the prestigious Culinary Institute of America in Hyde Park, New York, Jonathan Feiler has extensive experience with food and a profound passion for wine. Soon after graduation, Jonathan’s career took him from the kitchen to the restaurant floor. He began at Maison Robert in Boston where the world of wine first piqued his interest. His career accelerated at the renowned Commanders Palace in New Orleans where he was quickly promoted from Captain to Sommelier of their sister restaurant, Café Adelaide. Later, Jonathan moved to Las Vegas, Nevada where he took the position of Sommelier at Bartolotta Ristorante di Mare at the Wynn Resort, a Forbes Four-Star restaurant. When Encore Las Vegas opened in 2009, Jonathan was promoted to Wine Manager at the Sinatra Restaurant. Here he received a Wine Spectator Best of Award of Excellence for his extensive Italian-focused wine list. After being away from the East Coast for over ten years, Jonathan returned home to his roots. Here he serves as the Director of Wine Education & Head Sommelier at Ocean House where he practices a wine philosophy centered on versatility and approachability.

**About the Food Forager:**
Growing up in the small farming community of Colchester, Connecticut, Chef Paul McComiskey developed an interest in cooking at a young age. His culinary career began at the tender age of fourteen when he took a job as a dishwasher at a summer camp and, after showing a keen interest in food, was quickly promoted to Prep Cook. Very early on, Chef Paul came to understand the importance of serving fresh, wholesome food; he recognized how food could not only feed the body but also fuel the soul. This realization kickstarted the pursuit of his culinary dreams, and by the time he was 21 years old, Paul had taken every food-related opportunity that crossed his path, working in diners, pizza kitchens, casinos, fish markets, small cafes and even at a slaughterhouse.
His colorful background earned him his very first position as a Chef, running the kitchen at the Willimantic Brewing Company and Main Street Café. Here, Chef Paul developed strong ties to the community where he worked with local breweries and restaurants to expand a beer dinner program and started a charitable Guest Chef program that benefitted nearby soup kitchens, schools and community organizations.

Paul’s passion for local and seasonal cuisine heightened when he joined the Altnaveigh Inn & Restaurant in Storrs, Connecticut as the Chef de Cuisine. Later, Chef Paul joined Weekapaug Inn as a Sous Chef where, under the expert guidance of Chef Jennifer Backman, Paul learned the art of hospitality and flourished in his role. In March of 2015, Chef Paul journeyed to sister property Ocean House in Watch Hill, Rhode Island to take on a new role as the Food Forager. Having successfully climbed the ranks from home cook to Sous Chef, Paul’s humble beginnings and non-traditional culinary training make him an obvious choice for the role. At Ocean House, Paul is able to create lasting relationships with local purveyors, seek out the freshest local flavors and practice and teach his own food and cooking philosophies.

About Gaggenau:
Gaggenau is a manufacturer of high-quality home appliances “Made in Germany” and acknowledged as an innovative leader in design and technology. During its 330 year history Gaggenau has revolutionized the kitchen again and again with its internationally acclaimed products. Gaggenau’s success is founded on technological innovation and purposeful, minimalistic design to create unparalleled performance. Gaggenau has been a subsidiary of BSH Bosch und Siemens Hausgerate GmbH in Munich since 1995 and is currently represented in more than 50 countries with flagship showrooms in major cities around the world. In 2013, Gaggenau reached a turnover of more than 190 million euros.

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