

**THE OCEAN HOUSE IN WATCH HILL, RI, REVEALS
COMPILATION OF DELECTABLE RECIPES IN HARDCOVER COOKBOOK**

October release of Ocean House: Living and Cooking Through the Seasons

WATCH HILL, RI, October 12, 2012 – Just in time for the holiday gift-giving season, the iconic [Ocean House](#) in Watch Hill, Rhode Island, launches its first-ever hardcover illustrated cookbook, **Ocean House: Living and Cooking Through the Seasons**. Available for purchase as of October 1, 2012, the beautifully designed volume (\$65.00) features more than 70 recipes, expert tips from the Ocean House’s award-winning culinary team, plus bold food photography, mesmerizing full-page images and profiles of the resort, nearby farms and food purveyors.

Created to inspire accomplished home chefs, everyday cooks and armchair gourmets alike, **Ocean House: Living and Cooking Through the Seasons** will whet the appetite for the resort’s farm-driven cuisine. Organized by season, the glossy cookbook includes New England comfort dishes from the resort’s Bistro menu, farm-to-table cuisine of Seasons restaurant, as well as recipes for holiday celebrations and special events. Classics such as Lobster Mac & Cheese, Heirloom Tomato Tart, Rhode Island Bouillabaisse and Clam Chowder with Dill Cracker Bread live side-by-side with exquisite, layered entrees like Pat’s Pastured Poulet Rouge with a Jardiniere of Fall Vegetables. Recipes for breads, pastries and desserts are also featured. The book’s Foreword was provided by Patrick O’Connell, Chef Proprietor of The Inn at Little Washington.

Given that the earth-to-plate cuisine served at the Ocean House relies on the freshest ingredients, it’s fitting that local farmers and fisheries are featured. Colorful profiles introduce readers to the personalities and practices behind local food businesses such as Wishing Stone Farm in Little Compton, RI, which is a collection of farms that produces hundreds of varieties of vegetables using organic planting techniques, as well as eggs and honey. At the 40-acre Hopkins Farm in North Scituate, a third-generation family of lamb breeders raises a breed known as Southdowns, which are prized for their tenderness. The book also features Matunuck Oyster Farm, and Arcadian Fields in Hope Valley, where organic farmer Diana Kushner turns out coveted produce, such as heirloom tomatoes, fragrant basil and tender “teenage lettuce.” Learning about the dedicated people behind the produce is bound to increase awareness about farming practices and lead cooks to seek out the best ingredients for their kitchens at home.

The book, which will serve as a keepsake for resort guests, is also a perfect gift for anyone who loves good food and travel. It will be available for purchase at the Ocean House boutique and online at Amazon.com.

Ocean House: Living and Cooking Through the Seasons

282 pages; more than 300 full-color images; Hardcover; ISBN 978-0-615-63334-3; \$65.00

For more information visit www.oceanhouseri.com or call 401-584-7000.

About the Ocean House

The 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 sweeping views of the Atlantic Ocean, Montauk and Block Island from the resort's 49 guestrooms and 13 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 a member of Relais & Châteaux, an association of 475 of the finest hotels and gourmet restaurants in 55 countries that has set the standard for excellence in hospitality, as well as a member of Preferred Boutique™, the elite collection of intimate hotels and resorts launched in 2005 by Preferred Hotel Group. For more information, please visit www.oceanhouseri.com or call 401-584-7000.

The Ocean House was recently joined by a sister property, The Weekapaug Inn, which reopened on October 7, 2012. The Inn is located five miles from the Ocean House in the peaceful community of Weekapaug, Rhode Island, with sweeping views of Quonochontaug Pond, and the Atlantic just beyond. Inspired by classic Cape Cod style, the property features 27 guest rooms and four Signature Suites, with farm-to-table fine and casual dining and boutique event space.

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