

THE OCEAN HOUSE EXPANDS AWARD-WINNING CULINARY PROGRAM WITH NEW FARM-TO-TABLE ELEMENTS

Watch Hill, RI's first five-star resort introduces new farm, in-depth cooking classes and signature oysters

WATCH HILL, RI May 30, 2013 – Every three months, menus change at the [Ocean House](#)'s aptly-named Seasons restaurant, but this summer will bring even more exciting enhancements to the resort's acclaimed farm-to-table culinary program. With the introduction of the resort's new proprietary Avondale Farm, new classes from the on-staff Food Forager, a partnership with a local oyster farm, and new honey beehives, the elevated program is perfect for gourmand guests seeking a full culinary immersion while vacationing along the stunning Rhode Island coastline.

“The expansion of the culinary program at the Ocean House is the next step in making the property a true food destination for discerning travelers,” said Daniel Hostettler, the President and Managing Director of Ocean House Management, LLC.

The Ocean House's on-staff Food Forager, Janice McEachen, has relationships with 49 local farms and farmers' markets, and the resort's introduction of the 4-acre Avondale Farm will further enhance the farm-to-table food offerings. Avondale Farm will serve as a resource for the resort's five dining outlets, a learning tool for guests and a sustainable way to give back to the Watch Hill community. A small orchard of apple trees recently took root and will be ready for picking this fall with Ida Red, Pink Lady, Jonagold, Empire, Razor Russet, Braeburn and Winesap varieties. Four new beehives will also debut at the farm this month, with hopes to have Avondale Farm honey available to guests later this summer. A coop has been built and will become home to several chickens later this month. The resort's local ingredients also extend to the sea, with menus offering local and sustainable seafood. This fall, the Ocean House will partner with Salt Water Farm in North Kingstown to introduce the deep-water Ocean House Select Oysters.

To complement the resort's daily Farm + Vine classes, the Ocean House launched a new “In the Kitchen” in-depth culinary education series on May 25. Guests can join the Food Forager as she teaches fun and informative sessions with members of the outstanding Ocean House chef team and a series of guest chefs, to learn the secrets of the resort's award-winning kitchen. The series teaches the foundations of cooking, including lessons on making a good stock, sauces and seasoning. These immersion classes are offered one Saturday each month, at a price of \$95 per person.

With a commitment to celebrating the unique flavors of coastal New England, the Ocean House's expanded culinary program will bring even more off-the-vine produce, handpicked vegetables and local ingredients front and center. For more information, please visit www.oceanhouseri.com

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 views of the Atlantic Ocean, Montauk and Block Island from the resort's 49 guestrooms and 15 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. For more information, please visit www.oceanhouseri.com or call 401-584-7000.

The Ocean House was recently joined by sister property, the Weekapaug Inn, which reopened in October 2012. The Inn is located five miles from the Ocean House in the peaceful community of Weekapaug, Rhode Island, with expansive 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. For more information, please visit www.weekapauginn.com or call 888-813-7862. Both the Ocean House and the Weekapaug Inn are members of Relais & Châteaux, an exclusive collection of more than 500 of the finest hotels and gourmet restaurants in 60 countries that has set the standard for excellence in hospitality.

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