

WESTON MAGAZINE GROUP WEEKLY

Chef Jennifer Backman is Named Chef de Cuisine of COAST

September 6, 2017

With nearly two decades of experience, positions in some of Rhode Island's most celebrated kitchens, and an enduring imprint at OHMCollection properties, Chef Jennifer Backman returns to **Ocean House** as Chef de Cuisine of COAST.



Open this September, **COAST is Ocean House's fine dining restaurant** offering a seasonal menu that changes nightly and showcases the finest of each season's products. The restaurant's collaboration and proximity to local farms allows us to source the highest quality ingredients of not only the season, but of that day, creating a distinctive dining experience for our guests and allowing the resort to present the best possible menu every evening. The contemporary coastal décor and an open exhibition kitchen provide a fine dining experience unlike any other in the region. Open Wednesday through Sunday from 5:30 p.m. to 9:00 p.m.



Dining guests may select from a prix-fixe four-course savory or vegetarian degustation menu with optional caviar and cheese courses available to elevate the meal to an indulgent six-course culinary journey. Selections change daily to reflect the freshest ingredients and flavors of the season. The four-course degustation menu starts at \$105/ person with an optional wine pairing for \$110 per person.

