



OCEAN HOUSE
WATCH HILL, RHODE ISLAND

SEPTEMBER RESORT ACTIVITIES



OCEAN HOUSE
— COLLECTION —



CULINARY & WINE

Culinary Tips & Techniques: Explore culinary creations of the Ocean House daily as our culinary team hosts Culinary Tips & Techniques in our Center for Wine & Culinary Arts

Sippin' with the Somms: In the Center for Wine & Culinary Arts, our sommeliers will guide you through the basics of wine, tasting notes, and unique pairings with food, during our daily tasting sessions.

THE ARTS

Harpist: Join us in the Lobby for harp music on Friday through Sundays from 2:00pm - 5:00pm with light refreshments from 3:00pm.

Pianist: Join us in the Lobby, Wednesday through Sundays from 6:30pm - 11:00pm for live piano performances Al Copley.

Screening Room: Join us in our Screening Room for a movie classic!

Guided History Tour of Ocean House: Take a guided historic tour of the property. Please check in with Historian by the Fireplace.

Self-Guided Audio Art Tour of Ocean House: Take a self-guided audio tour around the hotel to learn about Ocean House's extensive art collection featuring Ludwig Bemelmans, Artwork by SEM, and various other art collections. The tour is approximately 60 minutes. Audio recordings can be obtained at the front desk.

OUTDOOR

Firepit: Join us at the Fire Pit in the Herb Garden from 6pm – 10pm. (Weather Dependent)

Croquet Skills Clinic: Join our Croquet professional Matt Smith for our half-hour Croquet Skills Clinic

OCEAN & HARVEST SPA: WELLNESS

Adult Swim: Adult-only swim time daily from 7am - 9am & 7pm – 9pm in the pool. (Pool is open daily 5am – 11pm year-round)

Studio Yoga: A mindful, accessible flow that welcomes all levels and all bodies.

Full Body Sculpt: Move to the rhythm in this energizing workout that blends strength, toning, and endurance. Using light hand weights or ankle weights, you'll flow through targeted movements that sculpt and lengthen muscles.

Zen Meditation: Step into a calming space designed to quiet the mind and restore balance.

Tai Chi: This mindful movement class focuses on slow, intentional motions, deep breathing, and balance, helping to reduce stress and improve flexibility.

Yin Yoga: Reconnect mind and body through this calming yoga practice focused on breath awareness, balance, and gentle movement.

HIT (High-Intensity Interval Training): This full-body workout combines bursts of cardio and strength exercises designed to improve stamina, build muscle, and boost metabolism.

Calming Meditation with Singing Bowls: Unwind and restore balance with this deeply relaxing guided meditation experience enhanced by the soothing tones of singing bowls.

Breath & Balance Yoga: Reconnect mind and body through this calming yoga practice focused on breath awareness, balance, and gentle movement.

Iyengar Yoga: This class emphasizes precision, posture, balance, and breath awareness through carefully guided poses and controlled movements.

Alignment & Form Yoga: Enhance strength, stability, and body awareness through this alignment-focused yoga class designed to refine posture and movement.

Kids Beach Yoga: Playful poses, sandy adventures, and big smiles

Beach Yoga: Serene poses with ocean's embrace.

Beach Pilates: Energizing workouts on the sand, embracing the sun and sea.

9/01	9/02	9/03	9/04	9/05	9/06	9/07
TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	MONDAY
5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station
7:00am – 10:00am Pastry Display	7:00am – 10:00am Pastry Display	7:00am – 10:00am Pastry Display	7:00am – 10:00am Pastry Display	7:00am – 10:00am Pastry Display	7:00am – 10:00am Pastry Display	7:00am – 10:00am Pastry Display
8:00am Studio Pilates	8:00am Zen Meditation	8:00am Iyengar Yoga	8:00am Zen Meditation	8:00am Beach Yoga	8:00am Beach Yoga	8:00am Calming Meditation with Singing Bowls
9:00am Full Body Sculpt	9:00am Iyengar Yoga	9:00am Studio Pilates	9:00am Alignment & Form Yoga	9:00am Beach Pilates	8:00am Studio Pilates	9:00am Breath & Balance Yoga
11:00am Screening Room:	10:30am – 11:00am Croquet Skills Clinic	10:30am – 11:00am Croquet Skills Clinic	10:30am – 11:00am Croquet Skills Clinic	9:30am – 10:00am Croquet Skills Clinic	9:00am Alignment & Form Yoga	11:00am Screening Room:
12:30pm Culinary Tips and Techniques: Pasta Dumplings	11:00am Screening Room:	11:00am Screening Room:	11:00am Screening Room:	10:00am Tai Chi	10:30am – 11:00am Croquet Skills Clinic	12:30pm Culinary Tips and Techniques: The Incredible Edible Egg
2:30pm Sippin' with the Somms: They're Classics for a Reason!	12:30pm Culinary Tips and Techniques:	12:30pm Culinary Tips and Techniques: Sauce Basics	12:30pm Culinary Tips and Techniques: Canapes	11:00am Screening Room:	11:00am Screening Room:	Sippin' with the Somms: Dinner Party Wines
3:00pm Screening Room:	2:30pm Sippin' with the Somms: European Treasures	2:30pm Sippin' with the Somms: Great Wines You May Have Never Heard Of	2:30pm Sippin' with the Somms: Bubbles All Around the World	12:30pm Culinary Tips and Techniques: Pairings for Cheese or Charcuterie	12:30pm Culinary Tips and Techniques: One Pan Wonders	3:00pm Screening Room:
3:30pm Guided History Tour of Ocean House	3:00pm Screening Room:	3:00pm Screening Room:	3:00pm Screening Room:	2:30pm Sippin' with the Somms: Seasonal Wines	2:30pm Sippin' with the Somms: Uncorking the Americas	3:30pm Guided History Tour of Ocean House
	3:30pm Guided History Tour of Ocean House	3:30pm Guided History Tour of Ocean House	3:30pm Guided History Tour of Ocean House	3:00pm Screening Room:	3:00pm Screening Room:	
	Special Events		Special Events	3:30pm Guided History Tour of Ocean House	3:30pm Guided History Tour of Ocean House	
	5:00pm Ocean House Author Series: Mary Kay Andrews		3:30pm In the Kitchen: Summer Bounty	Special Events		
			6:00pm Lobster Boil & BBQs on the Beach	3:30pm From Vine to Wine: California Classics		

9/08	9/09	9/10	9/11	9/12	9/13	9/14
TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	MONDAY
5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station
7:00am – 10:00am Pastry Display	7:00am – 10:00am Pastry Display	7:00am – 10:00am Pastry Display	7:00am – 10:00am Pastry Display	7:00am – 10:00am Pastry Display	7:00am – 10:00am Pastry Display	7:00am – 10:00am Pastry Display
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9:00am Full Body Sculpt	9:00am Iyengar Yoga	9:00am Studio Pilates	9:00am Alignment & Form Yoga	9:00am Beach Pilates	8:00am Studio Pilates	9:00am Breath & Balance Yoga
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12:30pm Culinary Tips and Techniques: Pasta Dumplings	11:00am Screening Room:	11:00am Screening Room:	11:00am Screening Room:	10:00am Tai Chi	10:30am – 11:00am Croquet Skills Clinic	12:30pm Culinary Tips and Techniques: The Incredible Edible Egg
2:30pm Sippin' with the Somms: They're Classics for a Reason!	12:30pm Culinary Tips and Techniques:	12:30pm Culinary Tips and Techniques: Sauce Basics	12:30pm Culinary Tips and Techniques: Canapes	11:00am Screening Room:	11:00am Screening Room:	Sippin' with the Somms: Dinner Party Wines
3:00pm Screening Room:	2:30pm Sippin' with the Somms: European Treasures	2:30pm Sippin' with the Somms: Great Wines You May Have Never Heard Of	2:30pm Sippin' with the Somms: Bubbles All Around the World	12:30pm Culinary Tips and Techniques: Pairings for Cheese or Charcuterie	12:30pm Culinary Tips and Techniques: One Pan Wonders	3:00pm Screening Room:
3:30pm Guided History Tour of Ocean House	3:00pm Screening Room:	3:00pm Screening Room:	3:00pm Screening Room:	2:30pm Sippin' with the Somms: Seasonal Wines	2:30pm Sippin' with the Somms: Uncorking the Americas	3:30pm Guided History Tour of Ocean House
	3:30pm Guided History Tour of Ocean House	3:30pm Guided History Tour of Ocean House	3:30pm Guided History Tour of Ocean House	3:00pm Screening Room:	3:00pm Screening Room:	
			Special Events	3:30pm Guided History Tour of Ocean House	3:30pm Guided History Tour of Ocean House	
			3:30pm In the Kitchen: Summer Bounty	Special Events		
			5:00pm Wine & Wickets	3:30pm From Vine to Wine: Pinot Noir Master Class		

9/15	9/16	9/17	9/18	9/19	9/20	9/21
TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	MONDAY
5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station
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2:30pm Sippin' with the Somms: They're Classics for a Reason!	12:30pm Culinary Tips and Techniques:	12:30pm Culinary Tips and Techniques: Sauce Basics	12:30pm Culinary Tips and Techniques: Canapes	11:00am Screening Room:	11:00am Screening Room:	Sippin' with the Somms: Dinner Party Wines
3:00pm Screening Room:	2:30pm Sippin' with the Somms: European Treasures	2:30pm Sippin' with the Somms: Great Wines You May Have Never Heard Of	2:30pm Sippin' with the Somms: Bubbles All Around the World	12:30pm Culinary Tips and Techniques: Pairings for Cheese or Charcuterie	12:30pm Culinary Tips and Techniques: One Pan Wonders	3:00pm Screening Room:
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	Special Events		Special Events	3:30pm Guided History Tour of Ocean House	3:30pm Guided History Tour of Ocean House	
	5:30pm Aperitivo! Wines of Alsace		3:30pm In the Kitchen: Summer Bounty	Special Events		
				3:30pm From Vine to Wine: Sauvignon Blanc Master Class		

9/22	9/23	9/24	9/25	9/26	9/27	9/28
TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY	MONDAY
5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station	5:00am – 10:00am Coffee Station
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3:30pm Guided History Tour of Ocean House	3:00pm Screening Room:	3:00pm Screening Room:	3:00pm Screening Room:	2:30pm Sippin' with the Somms: Seasonal Wines	2:30pm Sippin' with the Somms: Uncorking the Americas	3:30pm Guided History Tour of Ocean House
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	Special Events		Special Events	3:30pm Guided History Tour of Ocean House	3:30pm Guided History Tour of Ocean House	
	5:30pm Aperitivo! Wines of Southern France		3:30pm In the Kitchen: Summer Bounty	Special Events		
				3:30pm From Vine to Wine: The Macallan Scotch		

9/29	9/30	SPECIAL EVENTS THIS MONTH
TUESDAY 5:00am – 10:00am Coffee Station 7:00am – 10:00am Pastry Display 8:00am Studio Pilates 9:00am Full Body Sculpt 11:00am Screening Room: 12:30pm Culinary Tips and Techniques: <i>Pasta Dumplings</i> 2:30pm Sippin' with the Somms: <i>They're Classics for a Reason!</i> 3:00pm Screening Room: 3:30pm Guided History Tour of Ocean House	WEDNESDAY 5:00am – 10:00am Coffee Station 7:00am – 10:00am Pastry Display 8:00am Zen Meditation 9:00am Iyengar Yoga 10:30am – 11:00am Croquet Skills Clinic 11:00am Screening Room: 12:30pm Culinary Tips and Techniques: 2:30pm Sippin' with the Somms: <i>European Treasures</i> 3:00pm Screening Room: 3:30pm Guided History Tour of Ocean House Special Events 5:30pm Aperitivo! <i>Wines of Tuscany</i>	September 2nd. <i>Ocean House Author Series: Mary Kay Andrews:</i> Join us as Ocean House owner and award-winning author, Deborah Goodrich Royce moderates a conversation with a featured author. This week, <i>New York Times</i> bestselling author Mary Kay Andrews will be discussing (and signing) her latest novel <i>Road Trip</i>. Tickets include wine, light bites, and a signed copy of the featured book, from Martin House Books. \$45/guest, plus tax & service charge. September 4th, 11th, 18th, 25th. <i>In the Kitchen: Summer Bounty:</i> Celebrate the season's abundance with Ocean House's In the Kitchen series, featuring a vibrant, hands-on culinary experience centered around the summer harvest. Guided by our expert chefs, guests will explore creative and practical ways to make the most of local summer fruits and vegetables. From fermenting and pickling to canning and preserving, you'll learn time-honored techniques and inventive recipes to extend the life—and flavor—of the season's bounty. Whether you're an experienced home cook or just beginning your culinary journey, this immersive class offers the skills and inspiration to bring summer's freshest ingredients to your table all year long. \$125/guest, plus tax and service charge. September 4th. <i>Lobster Boil & BBQs on the Beach:</i> What better way to celebrate a beautiful summer evening than with a traditional New England Lobster Boil on Ocean House's pristine white sand beach? Indulge in the freshest seafood sourced from local waters, savor classic grilled favorites, and enjoy an array of delicious sides—all while the uplifting rhythms of a live steel drum band set the scene for a perfect night on the Atlantic. Your experience includes a lavish buffet, a limited open bar featuring house beer and wine, and refreshing soft drinks. Cabanas are available for groups of 8-10 people (price includes Cabana and tickets for the boil). \$175/Adults, \$75/Children 4-12, \$35/Children 3 & under. \$400/Classic Cabana Lounge (Includes Cabana only, tickets for Lobster Boil are separate), and \$650/Signature Cabana Lounge (Includes Cabana only, tickets for Lobster Boil are separate), plus tax & service charge. September 27th. <i>In Conversation with Stephen Lash: "A Sense of Beauty" presented by Erin Monroe of the Wadsworth Athenaeum:</i> The premier Puerto Rican art museum, Museo de Arte de Ponce, sustained structural damage from hurricanes and earthquakes in recent years. While the building is undergoing restoration, highlights from its renowned collection are traveling to select institutions, including The Wadsworth, arriving this fall. Join Stephen Lash, Chairman Emeritus of Christie's, and Erin Monroe, Kriebel Curator of American Paintings and Sculpture at The Wadsworth, for an engaging conversation and preview an exceptional exhibition, its masterworks, and the remarkable journey of the Museo de Arte de Ponce collection to New England. This talk will preview the exhibition "The Sense of Beauty" before its showing at The Wadsworth, Hartford, CT, November 5, 2026–March 14, 2027. Complimentary for Ocean House guests, \$25/Day Guests, plus tax and service charge. Culinary & Wine September 5th. <i>From Vine to Wine: California Classics:</i> Join us for an unforgettable afternoon at the Center for Wine & Culinary Arts as we delve into classic California wines. During this special tasting, you'll sample a curated selection of California classics and learn the secrets behind the production process, flavor profiles, and history of California winemaking. \$115/guest, plus tax & service charge.

SPECIAL EVENTS THIS MONTH

September 11th. **Wine & Wickets:** Join us on the croquet lawn for an evening of croquet and wine with our in-house croquet professional, Matt Smith. Guests will learn croquet techniques, tips, and tricks, while sipping on a thoughtful selection of wines. Wear your best croquet whites & come prepared to play! Please note: *Guests are encouraged to wear white and/or pastel, muted tones. All heels will need to be removed if guests would like to play croquet. Tickets for this event are non-refundable.* \$95/guest, plus tax and service charge.

September 12th. **From Vine to Wine: Pinot Noir Master Class:** Join us for an elegant and educational afternoon at the Center for Wine & Culinary Arts as we explore the captivating world of Pinot Noir. In this master class, you'll taste a thoughtfully curated selection of Pinot Noirs while learning how this expressive varietal reflects its terroir. Discover the delicate balance of aroma, acidity, and texture that defines Pinot Noir, from bright red fruit and earthy undertones to silky structure. You'll also gain insight into the grape's history, winemaking styles, and ideal food pairings. Raise a glass and refine your palate during this sophisticated journey through one of the world's most revered and nuanced red grapes. \$115/guest, plus tax & service charge.

September 16th. **Aperitivo! Wines of Alsace:** Join us at the Center for Wine and Culinary Arts at Ocean House for a delightful Aperitivo Class featuring wine from Alsace. Known for world class white wines, explore the stunning Sparkling wine and Pinot Noirs from this region. Each wine will be thoughtfully paired with small bites. The expertly crafted pairings will perfectly complement the bold, nuanced flavors of the wines. Whether you're looking to deepen your knowledge of wines from Alsace or simply enjoy an evening of delicious pairings and conversation, this Aperitivo Class promises to be a memorable experience. \$35/OH Guests, \$45/Day Guests, plus tax and service charge.

September 19th. **From Vine to Wine: Sauvignon Blanc Master Class:** Join us for an elegant and educational afternoon at the Center for Wine & Culinary Arts as we explore the vibrant world of Sauvignon Blanc. In this master class, you'll taste a curated selection of Sauvignon Blancs while learning about the varietal's expression across different terroirs. Discover the nuances of aroma, acidity, and minerality that define these crisp, refreshing wines, and gain a deeper understanding of their history, winemaking styles, and perfect pairings. Raise a glass and refine your palate during this sophisticated journey through one of the world's most beloved white grapes. \$95/guest, plus tax & service charge.

September 23rd. **Aperitivo! Wines of Southern France:** Join us at the Center for Wine and Culinary Arts at Ocean House for a delightful Aperitivo Class featuring wines from Southern France. Each wine will be thoughtfully paired with small bites. The expertly crafted pairings will perfectly complement the bold, nuanced flavors of the wines. Whether you're looking to deepen your knowledge of French wine or simply enjoy an evening of delicious pairings and conversation, this Aperitivo Class promises to be a memorable experience. \$35/OH Guests, \$45/Day Guests, plus tax and service charge.

September 26th. **From Vine to Wine: The Macallan Scotch:** Join us for an unforgettable afternoon at the Center for Wine & Culinary Arts as we delve into the captivating world of The Macallan Scotch from Scotland. This exclusive event is tailored for whisky enthusiasts and connoisseurs, offering an immersive and educational experience you won't want to miss. During this special tasting, you'll sample a curated selection of The Macallan's most coveted whiskies, guided by an expert who will unravel the secrets behind the production process, flavor profiles, and rich history of this legendary brand. Discover the nuances of The Macallan, from its distinctive smoky aroma to its deep, complex flavors, and learn why it stands as one of the most revered whiskies globally. Whether you're a seasoned whisky aficionado or new to the spirit, this event provides a perfect opportunity to enhance your knowledge and appreciation of The Macallan. Join us for a memorable afternoon of whisky tasting, education, and pure enjoyment. \$250/guest, plus tax and service charge.

September 30th. **Aperitivo! Wines of Tuscany:** Join us at the Center for Wine and Culinary Arts at Ocean House for a delightful Aperitivo Class featuring red and white wine from Tuscany. Each wine will be thoughtfully paired with small bites. The expertly crafted pairings will perfectly complement the bold, nuanced flavors of the wines. Whether you're looking to deepen your knowledge of Italian wines or simply enjoy an evening of delicious pairings and conversation, this Aperitivo Class promises to be a memorable experience. \$35/OH Guests, \$45/Day Guests, plus tax and service charge.

