

Ocean House Welcomes Twin Farms and Manoir Hovey for Two-Night Relais & Châteaux Chef Collaboration at COAST

Chef de Cuisine Connor Pearl and Group Executive Chef Terence Feury joins Chefs Sylvain Courbet and Alexandre Vachon for an exclusive six-course tasting menu

WATCH HILL, RI, UNITED STATES,
September 21, 2026 /

EINPresswire.com/ -- Ocean House, a Forbes 15-Star, Five-Star Hotel, Five-Star Spa and Five-Star Restaurant, Relais and Châteaux, grand resort overlooking a private, white sand beach of the Atlantic Ocean in Watch Hill, R.I., will bring together three celebrated Relais & Châteaux culinary destinations for a special two-night chef collaboration at COAST on Friday,

November 13, and Saturday, November 14, 2026. Ocean House Chef de Cuisine Connor Pearl and Group Executive Chef Terence Feury will welcome [Twin Farms](#) Chef de Cuisine Sylvain Courbet and [Manoir Hovey](#) Chef Alexandre Vachon to create an exclusive six-course tasting experience shaped by the ingredients, landscapes and culinary identities of coastal Rhode Island, rural Vermont and Québec's Eastern Townships.



Ocean House

Offered during COAST's regular dinner seatings from 5:30 to 9 pm, the experience will begin with a trio of canapés before moving through six collaborative courses. Menu highlights will include a Relais & Châteaux bluefin tuna tartlet from Manoir Hovey; Twin Farms fried chicken with caviar; foie gras torchon with lingonberry, almond and brioche feuilleté; chitarra with local shellfish, garlic and Gorria peppers; Ocean House tautog with sunchoke, pine nuts, herb soubise and black olive; and Vermont Wagyu striploin with potato purée, gilded feather turnips, pickled shallot and jus.

The evening will conclude with a Twin Farms cheese course followed by Ocean House's chocolate flan pâtissier with fig, maple mousse and vanilla-black peppercorn ice cream.

The six-course dinner is priced at \$245 per person, exclusive of tax and gratuity. An optional \$175 wine pairing will trace the progression of the menu with selections including Krug Champagne, Domaine Huet Vouvray Demi-Sec, Benanti Etna Bianco Superiore, Meursault, Hermitage, Madeira and vintage Port.

“COAST has always been about expressing a sense of place through thoughtful, ingredient-driven cooking,” said Terence Feury, Executive Chef of Ocean House. “Bringing Sylvain and Alexandre to Watch Hill gives us the opportunity to connect three distinctive regions and three culinary perspectives through one menu. It will be collaborative, seasonal and, most importantly, an experience that could only happen on these two evenings.”



Ocean House Exterior at Dusk

Chef de Cuisine Connor Pearl brings an impressive fine-dining pedigree to COAST at Ocean House, with experience in four of Chicago’s most acclaimed Michelin-starred restaurants: Alinea, Smyth, Ever and Elske. A New England native who began his culinary career in Vermont, Chef Pearl developed his expertise in tasting menus, live-fire cooking, seasonal cuisine and innovative technique while working alongside celebrated chefs Grant Achatz and Curtis Duffy. At COAST, he draws upon his New England roots and modern culinary background to create thoughtful, technique-driven tasting menus inspired by the region’s ingredients and coastal setting.

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COAST is about expressing a sense of place through thoughtful, ingredient-driven cooking. Bringing Sylvain and Alexandre to Watch Hill allows us to connect three distinctive regions through one menu.”

*Terence Feury, Executive Chef
of Ocean House*

A culinary veteran of more than 25 years, Feury joined Ocean House in 2023 and oversees culinary operations throughout Ocean House Collection. His career began at Le Bernardin in New York and has included leadership roles at acclaimed restaurants in Philadelphia, Washington, D.C., New Jersey and Newport. His honors include Philadelphia magazine’s Best Chef recognition, selection as a James Beard Award finalist in the Best Chef: Mid-Atlantic category and an appearance on Food Network’s “Beat Bobby Flay.”

Born and raised in the French Alps, Courbet joined Twin Farms in 2013 and rose from daytime dishwasher to Chef de Cuisine under the mentorship of Chefs Nathan Rich and Chris Wilson. His cooking is informed by Vermont's agricultural landscape and cheesemaking traditions, as well as six years spent traveling, teaching and cooking in Ireland, China, Australia and New Zealand.

At Manoir Hovey, Vachon creates cuisine rooted in Québec's terroir, memory and nature. His career has taken him from Fairmont Château Lake Louise to Australia's fine-dining scene and Maison Boulud at The Ritz-Carlton Montréal. Today, his work emphasizes sustainability, close relationships with local producers and a refined simplicity that allows ingredients and place to lead.

Event Details

What: COAST Visiting Chef Dinner featuring Ocean House, Twin Farms and Manoir Hovey

When: Friday, November 13, and Saturday, November 14, 2026; seatings from 5:30 to 9 pm

Where: COAST at Ocean House, 1 Bluff Avenue, Watch Hill, Rhode Island

Price: \$245 per person, plus tax and gratuity; optional wine pairing, \$175 per person

[Reservations](#): Required through OpenTable

Reservations are required and may be made through OpenTable. Complimentary valet parking is available. For more information on culinary experiences Ocean House, visit oceanhouseri.com/culinary and visit oceanhouseri.com for reservations and details. Follow Ocean House happenings at @OceanHouseRI on Instagram and Facebook.



Ocean House in Rhode Island



Ocean House Executive Chef Terence Feury

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ABOUT OCEAN HOUSE

Ocean House, a Forbes Five-Star Hotel, Spa and Restaurant, Relais and Châteaux, grand resort overlooking a private, white sand beach of the Atlantic Ocean in Watch Hill, R.I., offers beloved charm in an elegant, bluff-top setting. Revered as one of only 14 Forbes 15-Star locations (Five-Stars in each segment of hotel, spa and restaurant) that are in the world, the iconic seaside retreat is also a AAA Five-Diamond Hotel and AAA Five-Diamond Restaurant and features 46 guestrooms, 20 Signature Suites, four suites and a collection of private cottage residences.



Ocean House Guest Room

ABOUT TWIN FARMS

Twin Farms is an intimate, all-inclusive country estate in Barnard, Vermont, and a member of Relais & Châteaux. Its culinary program celebrates the changing seasons through locally sourced and naturally grown ingredients, thoughtful technique and highly personalized dining experiences.

ABOUT MANOIR HOVEY

Set on the shores of Lake Massawippi in North Hatley, Québec, Manoir Hovey is a historic, family-run Relais & Châteaux retreat in the Eastern Townships. Its culinary identity is deeply connected to Québec terroir, regional producers and the surrounding natural landscape.

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