



**Ocean House Presents a Culinary Evening with Chef Sherry Pocknett,
the First Indigenous Woman to Earn a Prestigious James Beard Award,
Inspired by Locally Foraged and Indigenous Foods**

November 9 Dinner Event Takes Place During Indigenous Heritage Month



Ocean House



Chef Sherry Pocknett

WATCH HILL, RHODE ISLAND – Lauded Chef Sherry Pocknett, recipient of the 2023 James Beard Award for Best Chef in the Northeast and the first Indigenous woman to win the coveted honor, will be a guest chef at the Forbes Five Star, AAA Five Diamond [Ocean House](#) on Thursday, November 9, 2023. Chef Pocknett will work in partnership with the Relais and Chateaux property’s culinary team to showcase an inspired menu showcasing locally foraged and indigenous foods at this one-night-only culinary event.

Chef Pocknett is the chef owner of Sly Fox Den Too in Charlestown, Rhode Island, the ancestral land of the Narragansett people. The restaurant is named after her late father Chief Sly Fox and opened in 2021 to critical acclaim. Sly Fox Den Too specializes in local Indigenous cuisine, sustainably sourced using traditional hunting, fishing, and farming techniques.

Manya Rubinstein, owner and operator of the Industrious Spirit Company (ISCO) in Providence, Rhode Island, will be in providing spirits for the dinner event and sharing more about her female-owned company which is Providence’s only distillery.

The dinner event will take place on Thursday, November 9, beginning with a cocktail reception in The Bistro, followed by a family-style dinner served at communal tables at 7:30 pm. Chef Pocknett's curated menu selections include:

Butternut squash soup

Fall dandelion salad with pears and blackberries

An elaborate Harvest Table featuring venison tenderloin with beach plum reduction, three sisters rice stuffed pumpkin, stuffed whole striped bass with shrimp and quahog stuffing, stuffed quail with wild rice and pomegranate, seafood stew, and roast turkey with mashed potatoes and gravy.

Corn cake, butternut squash bread, and fry bread

Poached pears

The dinner is priced at \$225 per person, inclusive of a beverage pairing. For information and reservations, please visit [COAST](#).

[Images](#)

Ocean House

Nestled on the scenic Atlantic coast in Rhode Island, Ocean House has been named one of the "World's Best Hotels and Resorts" by Travel + Leisure, Condé Nast, Fodor's and other notable organizations. Originally built just after the Civil War, Ocean House is perched high on the bluffs in the charming seaside Watch Hill village. The property re-opened its doors in 2010 after a \$140 million historic rebuild. Today, guests enjoy waterfront views from the resort's 49 guestrooms and 20 signature suites. A variety of casual and fine dining options plus the Ocean & Harvest Spa, complimentary resort activities including culinary classes, art experiences, complimentary croquet, movies and more make Ocean House a perfect destination for luxury escapes. Ocean House is a member of Relais & Châteaux and is one of only 12 hotels in the world to receive triple five stars from Forbes Travel Guide for accommodations, dining, and spa.

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