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The Ocean House Launches the Sipping Terrace

The private greenhouse-dining experience features dainty epicurean delights as well as cocktails made with Sipsmith gin.

June 3, 2021
by [Ashlyn Messier](#)



The Sipping Terrace at the Ocean House. Photos by Chip Riegel.

Tea time just got trendier. With summer right around the corner, the Ocean House just introduced a new food and drink concept in private greenhouses called the [Sipping Terrace](#).

The experience features epicurean delights as well as Sipsmith cocktails made in partnership with the 200-year-old London gin producer. Guests will be able to make reservations for up to six people for the Sipping Terrace to allow for an intimate and socially distanced setting.

The design includes private greenhouses located on the Ocean House terrace between lime and lemon trees, surrounded by lush greenery with fairy lights twinkling above. It has the look of a wistful afternoon in the English countryside. This spot is also ideal for viewing the summer sunset at Watch Hill. Inside of the greenhouses, guests will gather around a table set with fine china with a citrus-bedecked chandelier hanging above the table. There is also a new garden swing for guests to enjoy and a fire pit to gather around.

The Sipping Terrace beverage menu includes classic cocktails and tipsy tea options. Drinks include “Hibiscus are Red,” featuring Sipsmith Hibiscus syrup, flowers and soda, and “In the Weeds,” featuring cocktails with housemade tarragon tea, lemon, lime and yellow chartreuse.

Light bites for afternoon tea involve tea sandwiches paired with scones served with Devonshire cream, lemon curd and preserves. For dinner, there’s a three-course, upscale menu which will include Garden Crudit  with pumpernickel “soil,” compressed watermelon and fennel salad with goat cheese, plus a main course including scallops, roasted chicken and garlic escargot with side dishes, all served family style. For dessert, there’s orange-shaped mousse with leaf-shaped butter cookies.



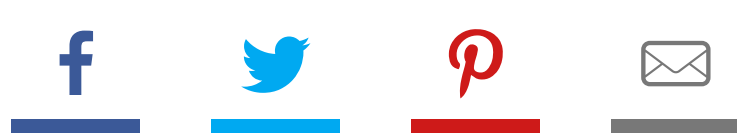
“Each season, we set a new standard in innovative, experimental dining to bring joy to our overnight and day guests,” says Antonia Korosec, general manager of Ocean House. “The new Sipping Terrace will delight guests’ senses while providing a private and memorable al fresco dining experience with the service and creativity for which Ocean House is known.”

The Sipping Terrace opens on Thursday, June 3. Afternoon tea begins at 3 p.m. and dinner seating will start at 5:30 p.m. A portion of all proceeds will be donated to local charities through the Ocean House Fund for Charitable Giving.

For more information and to make reservations, visit oceanhouseri.com/sippingterrace.



The Sipping Terrace at the Ocean House.



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