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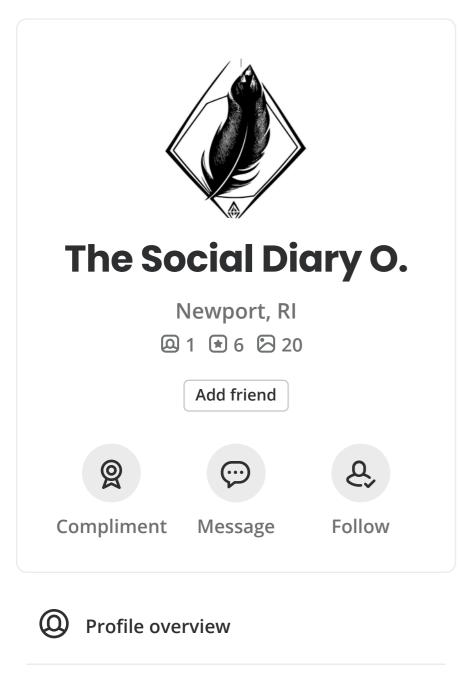
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Preserve Resort & Spa • • • Country Clubs Richmond, RI Apr 2, 2024 • Updated review We have opted not be be rated on Yelp, although all reviews are still live and can be sourced by Yelpers. It appears that our forum members have been jumping to our cause and in essence have "caused" Yelp to panic! LOL! So, here are some additional photos so other Yelpers can view them. Chef David Burke is "technically" not in the building and avoided discussing The Preserve at the Newport Wine and Food Festival in 2023.

One star is for the Annual Members meeting, as noted below. This is NOT how you treat members. The Preserve has the potential to be so much more than its parts. Unfortunately, it has to consider some aspect of their spa, dining and range membership. We joined for the social aspects. Now, that

Feb 27, 2024 • Previous review

Love this 0

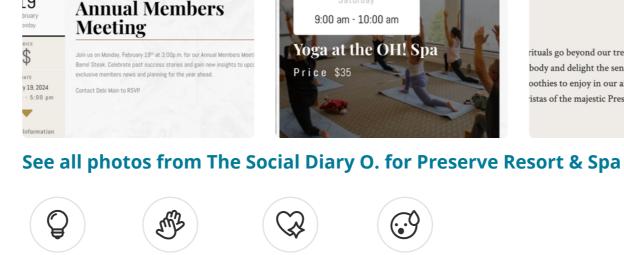
Oh no 0

is diminishing faster than the recent snow fall in Rhode Island. Is the spa, dining and range

membership worth it? Not in its current state. The only benefit for this membership class is the

range. So if you use that benefit frequently, it is definitely worth the \$750 for single and \$1000 for

couple. If you don't, you will be wasting your money. Members in this class can't access the members only section of Double Barrel. They are allowed in the 'front room' which is the public part of the dining room. This membership class doesn't have an initiation fee, unlike Clay which starts at \$15,000, but the reason a person joins any club or membership is for the benefits. For us the Wine Down Wednesdays was such a benefit. Now, it's a public event. Not only that, it's public for ALL of 2024, because we checked. Their monthly members events is a hit and miss. It's also in constant revision. The charcuterie event was supposed to be "complimentary" and a paid fee if you wanted to take the board home. They changed that to a \$20 fee and you can take the board home with you. We have enough items to make our own charcuterie board at home, we don't need to pay The Preserve to take one home. Their game night all of sudden changed to a mystery murder event. What, not enough members who have board games to bring to the party? Their Yoga event which was listed as a public event was revised as Yoga and a hike event. This revision took place the day before the event. We know this because we checked. When we showed up for the Annual Members Meeting, we were told by a snooty person that the meeting was only for Clay members and above. On the advertised post on their website, it makes no exclusions. Regardless, we were DENIED a brown membership packet, because we had the WRONG membership! We were invited to stay for the meal, but who in their right minds would entertain that idea when The Preserve rep for membership outrightly tried to humiliate us. Besides, our secretary called to RSVP, so we should have been on the list, or get a call stating we could not attend since it did not apply to our membership class. We never received such a call. Personally, there is value in the Sporting Shoppe at The Preserve. Additionally everyone we encountered at the OH! Spa were top-shelf! But this review is about how we were treated at the Annual Members meeting. Despite the initial shock, everyone else who spoke with us at the meeting were quite friendly and welcoming. thesocialdiary.org **FEBRUARY Property Notice**



Thanks 4

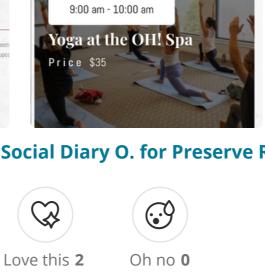
Helpful 6

Read less

6 photos

Helpful 4

1 photo

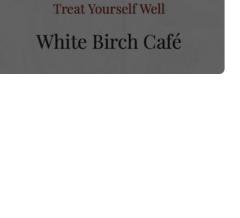


This is the Newport Life Magazine photo log that was originally processed in February 2024. An

update was added in April 2024. We are processing photo logs instead of rated reviews because of



rituals go beyond our treatments and



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White Birch Café is Closed for Renovation

Newport Life Magazine Print Media Newport, RI

the Yelp algorithm. The photos will be live, however. thesocialdiary.org



Thanks 3

Newport, RI

Apr 2, 2024



Oh no **0**

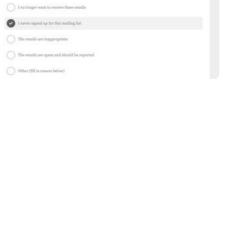
This is a review of the unpretentious, community restaurant La Forge Casino in Newport Rhode

Island. Situated on Bellevue Avenue, it's literally steps away from the iconic Newport Mansions. They

Love this 3

La Forge Casino Restaurant



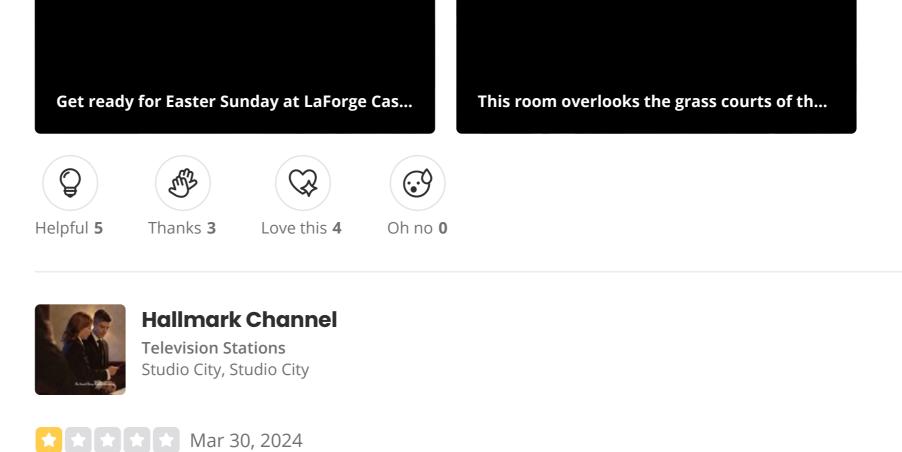




Seafood, Pubs, American

have been a community staple since 1880! La Forge Casino is one of the hospitality properties in Audrain Hospitality Group portfolio. This was the second Easter Sunday at this iconic restaurant. The food was literally family lunch. The type of food you would expect for a large family gathering around the table. A choice of ham, chicken and salmon, with some potato hash and mixed

vegetables. Of course sausage, bacon and two types of eggs Benedict. For the kiddies, a delightful serving of mac and cheese. Self service coffee and juice were included. Or for something stronger, a variety of hard liquor cocktails were available for purchase. The reason why we enjoy coming here, and in some regards becoming locals, is because of the rich history, coupled with down-to-earth service. There are many choices, including the fancier options, but La Forge Casino has proven that simplicity is sometimes the best. It's also important to keep perspectives in check. The reason we don't harp on table settings or service here, is because La Forge Casino doesn't have a string of meaningless accolades at the bottom of their website. The staff are friendly and the food is unassuming. It's a nice casual fayre. thesocialdiary.org



Channel should pay attention to detail because details matter! If you are telling the story about a butler training school, then make sure you know how to set a table properly! All the mistakes made on table setting were so elementary. The inauthentic nature of the show makes it difficult to believe that this movie is about butlers in training. the social diary.org

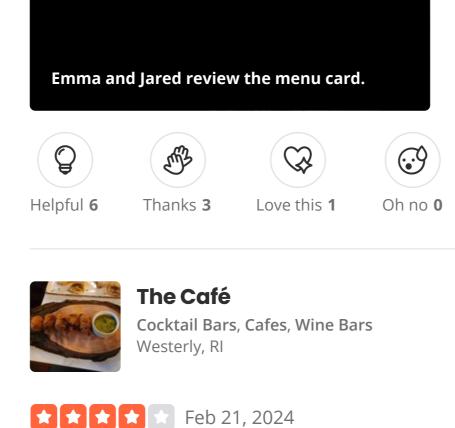
This is a review of Butlers in Love, the 2022 Hallmark Channel dud. It's suppose to be about butlers in training and two butlers falling love. But this tale is so inaccurate about a butler training school, it

insults the intelligence of people who actually know how to be a butler. The Social Diary does not

settings were a horror to be seen! No proper Butler would set a table as bad as these! The Hallmark

recommend this film on any "Butling" level. Where was the etiquette consultant, pray tell when

Coutts and her design team were ruining the otherwise good flow to this story line? The table



Royce, who was instrumental for The United Theatre adjacent to the restaurant. Movie and a dinner anyone? It's a perfect combination. This upscale restaurant has artistic impressions, as art work lines the wall and books are perched behind the booth. Time also slows down, as the table service is never rushed, but paced from start to finish. The food is top-shelf. It's high quality comfort food

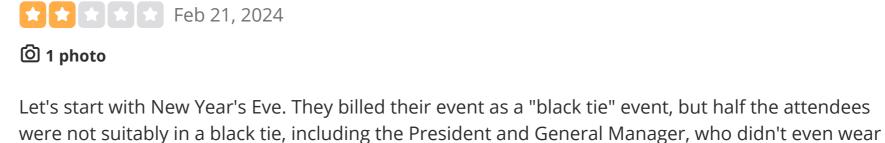
are perfect starts to a cold winters day. Chicken and Dumplings, Duck Two Ways and Smoked Prosciutto-Wrapped Meatloaf elevates the dining experience and three favs to note. Duck Fat-Roasted Fingerling Potatoes reminiscent of The Continental (John Wick reference)? Yes, duck fat is a thing and used in many high-end restaurants. If looking for a lite bite, they have got you covered. The Smoked Fish board (no longer available) was a fav, but Regional Cured Meat & Cheese is equally delectable. The staff are friendly and knowledgeable. Very awed by how they can remember all the specials without a script! Now the nitty gritty. There are no prices on their website. A Star was removed for placement of the meat knife. The blade should face toward where the plate will be set, not the other way. There is a historical reference for this, so happy exploring and reading. The knives are set to the right, with the blade facing left (toward the plate). Forks are set to the left, with the exception of the oyster fork, which is set on the right. We did not take away a star for this, but it is a caution note for the restaurant. When serving on a slick surface, make sure the plate (which also had a slick bottom), is secured by a charger or placemat. Meat should be buttery and moist, but if it is too tough, the customer has to do a "sawing action" to cut it. If this happens, the plate will be moving back and forth along the slick table top. thesocialdiary.org Helpful 5 Thanks 4 Love this 6 Oh no **0 Ocean House** Hotels, Venues & Event Spaces

This could have been a five star review. More on that toward the end. Here is an important note for

this review. This location was visited at least three times. The Cafe (accent aigu) is a cozy treasure in

downtown Westerly. The owner, Dan King is the son-in-law to brilliant community developer, Chuck

beginning with soups. Potato and Leek (no longer available), Creamy Tomato and Broccoli Cheddar



Watch Hill, RI

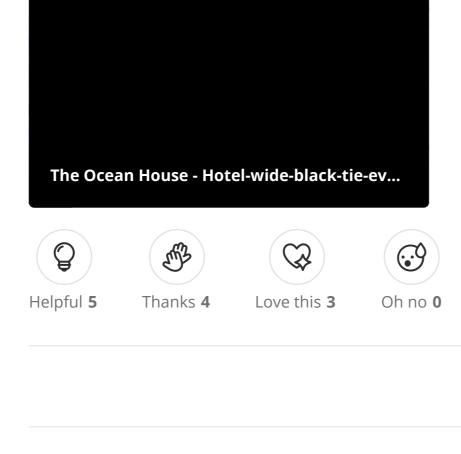
before the event, we were told the parking for this event would be \$25, then it was changed to \$5 prior to the event. Some of the food items advertised on the menu were missing, such as Tuna and Salmon for the Poke bowl. Next in the members only club room, it took five minutes to find a fork to eat a piece of cake, and a disgruntled server threw some tea spoons into a bin. There were other guests asking about utensils. This "five star" resort where rooms cost north of \$600 a night, provided PAPER cups for coffee and tea service. Unlike the previous administration, you do not get a response back when you email them a list of the misses for the evening. So, we did the next best thing, we launched our own public reviews at thesocialdiary.org.

a tie (any tie). Next came the Caviar and a young employee who didn't know the difference between

Caviar (Sturgeon) and fish roe (Salmon). Next a male guest split his pants and kept dancing with his

under garment showing, even posed and showed up his split pants, but no one from the Ocean

House Management took him aside to have a talk about this display being inappropriate. A week



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