

# The Update

A MONTHLY NEWSLETTER FOR MEMBERS OF THE ATHENAEUM ■ THE CALIFORNIA INSTITUTE OF TECHNOLOGY

MAY 2013



A PLATINUM CLUB  
OF AMERICA



## MEMORIAL DAY MONDAY, MAY 27

The Athenaeum will be closed for breakfast, lunch & dinner on Monday, May 27 in observance of the Memorial Day holiday.

## RESERVATIONS

BREAKFAST, LUNCH,  
DINNER AND SPECIAL EVENTS  
<http://athenaeum.caltech.edu>

HOTEL ROOMS  
(626) 395-8200

551 South Hill Avenue  
Pasadena, CA 91106



## RATH AL FRESCO

Our most popular dining experience returns to the lawn on Friday, May 24! The Rath al Fresco is back at its perfect locale under the trees, ready for you to join your friends and colleagues. Bring the family and relax while enjoying delicious new must-tastes that will be perfect additions to our established favorites at the Rath. Our bartenders have been working to come up with brand new cocktails that will refresh you after your long day! The countdown begins! We can't wait to see you outside!

### MONDAY THROUGH FRIDAY NIGHT

Bar service: 5:00 p.m. – 9:00 p.m.  
Food Service: 5:00 p.m. – 8:30 p.m. Monday – Friday



## CINCO DE MAYO IN THE RATHSKELLER!

Come and get your fill of Mexican favorites. We're celebrating in the Rathskeller with great specials on tacos, nachos, margaritas, tequila, and beer. Enjoy zesty fully-loaded nachos and tacos made to order with chicken, carne asada and portobello mushrooms. (See menu on website)

FRIDAY, MAY 3  
4:30 p.m. – 9:00 p.m.



## INTERNATIONAL NIGHTS

International Nights are the perfect way to explore the culinary world without leaving town. Join us for these special meals. International prix-fixe dinners available in addition to à la carte dinner. (See menu on page 5.)

MONDAY, MAY 6 – *Marseille*  
MONDAY, MAY 20 – *Tunisia*  
Seating from 5:30 p.m. – 8:30 p.m.  
\$27.00 per person



## CHEF'S COOKING CLASS

*Cooking Asian*

Join us this month as Chef Kevin Isacson explores a myriad of Asian dishes sure to please the class attendees. Class demonstration and preparation followed by class luncheon. (See menu on page 5.)

SATURDAY, MAY 18  
10:00 a.m. – 2:00 p.m.  
10:00 a.m. Registration  
10:15 a.m. Class (begins promptly)  
\$80.00 per person



## MOTHER'S DAY TEA

Enjoy our Mother's Day Tea with your mother, or treat her and her friends to a delightful afternoon, with a harpist providing a soft lyrical background. Our theme is Spring Hats so we hope to see everyone in their finest! (See menu on website)

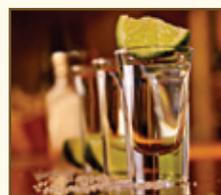
WEDNESDAY, MAY 8  
3:00 p.m. – 5:00 p.m.  
\$31.00/\$37.00 includes choice of beverage



## MOTHER'S DAY BRUNCH

Join us for Mother's Day Brunch on Sunday, May 12. From freshly made waffles and crème brûlée french toast to garlic pepper crusted roast prime rib, we have it all! We will make it very special and easy for you to honor one of the most important person in everyone's life. (See menu on website)

SUNDAY, MAY 12  
*Seating every half hour* from 9:30 a.m. – 1:30 p.m.  
\$45 per person  
\$50 per person after MAY 6  
\$25 for children aged 2–11  
complimentary for children aged 3 and under



## WINE & SPIRITS TASTING – Tequila

The smooth and spicy flavors of tequila are explored at this exclusive tasting event. Enjoy multiple tequila selections paired with some tasty small bites from Mexico.  
FRIDAY, MAY 10  
6:30 p.m. / \$30.00 per person

EMPLOYEE OF THE MONTH  
MARCH 2013

UBALDO VERA



Ubaldo Vera, one of The Athenaeum's servers, has been recognized as our Employee of the Month for March. Ubaldo has worked at The Athenaeum for 15 years, starting as a busboy and working his way up to server. He hails from Zacatecas, Mexico. Ubaldo worked at the Parkway Grill for 10 years, and before that at Maldonado's, The Chronicle, and other fine restaurants in Pasadena.

Ubaldo has been married for 25 years to his wife Sira and they have three children: Vanessa, Pedro, and Estevan. Ubaldo also has a beautiful little granddaughter who he enjoys playing with on weekends. Ubaldo has three horses that he enjoys riding almost every day. He and his son, Pedro, perform roping demonstrations at parties.

Ubaldo is a great worker and a superb employee of The Athenaeum. He always has a smile on his face and is willing to offer a hand wherever he is needed.

Congratulations, Ubaldo, on a job well done!



m<sup>2</sup>c  
(MARISU'S MESSAGE CORNER)

When May comes around during the year, I know that the Athenaeum has to be ready for a very busy month.

At Caltech, the annual alumni weekend during the third week of May brings back alumni from all over. The most notable celebration of the weekend is the Half Century lunch honoring those who have graduated from Caltech 50 years or more. This month is also when "Ditch Day" usually occurs, a date that is kept secret. There are also a couple or more fake staged Ditch Days to throw everyone off. Ditch Day is the time when graduating seniors vanish from campus and leave a trail of puzzles or stacks for the undergrads which are supposed to be solved at the end of the day. The firing of the cannon marks the end of Ditch Day. If you ask any senior when Ditch Day is, you will get the proverbial response, "Tomorrow."

We are celebrating *Cinco de Mayo* early on **Friday, May 3** at the Rathskeller with special Mexican themed food items and an offering of value-priced Margaritas. Does anyone remember why the celebration on Cinco de May? The fifth of May commemorates the Mexican army's victory over the French forces in the town of Puebla.

The Athenaeum is the only place to properly celebrate *Mother's Day* on **Sunday, May 12**. Chef Kevin and his staff will prepare a sumptuous brunch that will surely bring a smile to everyone. Make your reservations on-line by logging into our website – <http://www.athenaeumcaltech.com> or call (626) 395-8282.

*The Rath al Fresco opens Friday, May 24*. Members have been waiting for the long summer days to come. At Caltech and at The Athenaeum, summer is very much associated with the Rath al Fresco. *See you on the lawn at 5:00 p.m. when the bar opens.*

I look forward to seeing you all at The Athenaeum. Please drop by my office when you are next at the club.

Marisu Jimenez  
General Manager

Easter  
Brunch



# • MAY 2013 •

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
			1 Prime Rib Buffet Rathskeller: 30% off select items	2 Rathskeller: 30% off select items Prix Fixe Menu available in MDR	3 Cinco De Mayo in the Rathskeller Rathskeller: 30% off select items Prix Fixe Menu	4
5	6 Rathskeller: 30% off select items International Night: <i>Marseille</i>	7 Rathskeller: 30% off select items Prix Fixe Menu available in MDR	8 Mother's Day Tea Prime Rib Buffet Rathskeller: 30% off select items	9 Rathskeller: 30% off select items Prix Fixe Menu available in MDR	10 Wine & Spirit Tasting <i>Tequila</i> Rathskeller: 30% off select items Prix Fixe Menu available in MDR	11
12 Mother's Day Brunch	13 Rathskeller: 30% off select items Prix Fixe Menu available in MDR	14 Rathskeller: 30% off select items Prix Fixe Menu available in MDR	15 Prime Rib Buffet Rathskeller: 30% off select items	16 Rathskeller: 30% off select items Prix Fixe Menu available in MDR	17 Rathskeller: 30% off select items Prix Fixe Menu available in MDR	18 Chef's Cooking Class: <i>Cooking Asian</i>
19	20 Rathskeller: 30% off select items International Night: <i>Tunisia</i>	21 Prix Fixe Menu available in MDR	22 Prime Rib Buffet	23 Prix Fixe Menu available in MDR	24 Rath al Fresco <b>GRAND OPENING</b> Prix Fixe Menu available in MDR	25
26	27 Memorial Day Holiday Athenaeum Closed	28 Prix Fixe Menu available in MDR	29 Prime Rib Buffet	30 Prix Fixe Menu available in MDR	31 Prix Fixe Menu available in MDR	

## Caltech Playreaders:

### Theater of the Imagination

THE 62ND SEASON: "FACT? OR FANTASY?"

The Playreaders, an informal study group, meet six evenings during the academic year at The Athenaeum, reading plays script-in-hand before an audience of Caltech/JPL friends. If you plan to dine at The Athenaeum beforehand (reservations requested at (626) 395-8200), you are welcome to join the Playreaders table, which is seated at 6:00 p.m. in order to make the 8:00 p.m. curtain time.

Tuesday, May 7, 2013, 8:00 p.m., Hall of Associates

***Bunbury, by Tom Jacobson (2005)***

*Directed and Introduced by Cara King;*

*Assistant Director Ashley Stroupe*

(Rights agreement pending)

CO-SPONSORED BY THE CALTECH WOMEN'S CLUB  
AND THE ATHENAEUM

## CALTECH ARCHITECTURAL TOUR SERVICE

A Special Service of the Caltech Women's Club

THURSDAY, MAY 23, 10:30 a.m.

The Caltech Women's Club is pleased to announce the return of their monthly architectural tours of the campus. Tours last approximately 1 ½ to 2 hours and are open to the public. For more information contact James Muro in the Office of Communications at (626) 395-4654.

## Online Dining Reservations

You can book all of your a la carte dining and Special Event reservations through our website. After you have logged in it is easy to reserve a table through the Dining tab. For Special Events, access the Event Registration & Calendar to reserve space at one of our wonderful events. This is an easy process and we hope all of our members use this innovative feature. For assistance on logging in to your account and accessing the dining module on the website, please call the Front Desk, Leslie O'Dell or Margaret Thomas at (626) 395-8200.



## EXECUTIVE CHEF KEVIN'S RECIPE CORNER

### LAMB TAGINE WITH APRICOTS AND SWEET POTATOES

#### INGREDIENTS

4 Tablespoons olive oil  
 2 pounds lamb, cubed  
 Salt and pepper to taste  
 4 Tablespoons olive oil  
 2 red onions, large dice  
 1 Tablespoon garlic, minced  
 1 Tablespoon ginger, minced  
 1 pint carrots, peeled and cut into coins  
 1 cup celery, medium dice  
 1 Tablespoon ground cardamom  
 1 Tablespoon ground cumin  
 1 Tablespoon ground coriander  
 1 teaspoon turmeric  
 8 cinnamon sticks  
 1 ½ quarts veal stock (may substitute any meat or vegetable stock)  
 1 cup dried apricots  
 2 Tablespoons honey  
 1 pint sweet potatoes, large dice

#### DIRECTIONS

1. Heat a large soup pot over high heat, when hot add 4 tablespoons of olive oil. Add the cubed lamb and season with salt and pepper. Sear the meat on all sides and remove from the pan. Pour off the extra juices and discard. Return the pan to the heat and add the other 4 tablespoons of olive oil, when hot add the red onions, garlic, ginger, carrots and celery. Cook until lightly golden.
2. To this add the cardamom, cumin, coriander, turmeric and cinnamon. Stir well and cook for an additional 2-3 minutes. Add the lamb back to the pot and stir, add the veal stock and bring to a boil. Add the apricots and honey and reduce to a simmer. Let cook with a lid for approximately 1 hour. Add the sweet potatoes. Continue cooking for an additional 45 minutes or until the lamb is tender. Serve.

*Enjoy Cooking!*

SERVES 6

#### SOUP OF THE DAY

Cup / Bowl

#### SALADS

*ALL SALADS ARE AVAILABLE AS A VEGETARIAN OR VEGAN ENTRÉE.*

(\*\*half salads available)

#### \*\*\*Chopped Salad

seasonal greens, roasted corn, heirloom tomato, avocado, pickled cauliflower, crispy onions, toasted hazelnuts, cucumber, radicchio, radishes, champagne vinaigrette

#### Pickled Rhubarb Salad

beet couscous, roasted beets, sweet onion, dried cranberries

#### \*\*\*Classic Caesar Salad

crisp romaine hearts, Grana Padano parmesan, croutons with garlic anchovy dressing, with grilled chicken with pesto grilled shrimp with salmon. Choice of grilled chicken, pesto grilled shrimp or salmon

#### \*\*\*The Athenaeum Cobb Salad

mesclun greens, iceberg lettuce, chicken breast, applewood smoked bacon, avocado, tomato, boiled egg and crumbled bleu cheese with choice of dressing

#### Tuna Tataki Salad

duck egg, edamame, roasted corn, tatsoi, market carrots, cilantro, green onion, avocado, wasabi ranch, sweet chili

## Spring Seasonal Menu Lunch

#### SANDWICHES

(\*\*half sandwich available)

#### "Soup and Sandwich"

tomato bisque, grilled cheese with Vermont cheddar, mixed greens

#### Southwest Vegetable Burger

pico de gallo, cheddar, avocado, roasted red pepper, chipotle mayo, sweet potato fries

#### \*\*\*Fish Tacos

battered cod, chipotle sauce, cabbage, pico de gallo, onion, cilantro, guacamole, heirloom tomato corn salad

#### \*\*\*Turkey Naan

lightly smoked turkey breast, bacon, tomato, white cheddar, herb aioli, sweet potato fries

#### \*\*\*Banh Mi

pulled chicken, Niman Ranch roast pork, marinated vegetables, cilantro, mint, jalapeño, mayonnaise, taro chips

#### Shaved Beef Sandwich

horseradish cream, crispy onions, melted cheddar, house made fries

#### The Kobe Burger

premium American Kobe beef, avocado, applewood smoked bacon, Tillamook cheddar and caramelized onions with house made fries

#### ENTRÉES

#### Pasta Primavera

orecchiette pasta with preserved lemon, peas, green garlic, olives, seasonal mushrooms, heirloom tomato and salsa verde

#### Pan Roasted Loch Duart Salmon

julienne vegetables, lemon mashed potatoes, avocado vinaigrette

#### Pub Style Fish and Chips

crispy battered fresh cod, tartar sauce and house made fries

#### Indian Curry Chicken

pappadam, coconut scented basmati rice, cucumber raita

#### Porcini Rubbed Beef Ribeye

porcini cream, balsamic fingerling potatoes, arugula



#### EXPRESS LUNCH BUFFET

seasonal display of salads, fruit, grains, legumes, soups, hot buffet, and daily carvery

#### Hot Buffet

entrée, side dishes, and carvery

#### Salad Bar and Soup

seasonal display of salads, fruit, grains, legumes, and soup

# International Nights

5:30 p.m. – 8:30 p.m. *seating every half hour*

\$27.00 per person

## Marseille

MONDAY, MAY 6

### Artichokes Barigoule

*poached duck egg, vegetables farcis,  
crispy artichoke*

### Bouillabaisse

*rockfish, crab, langoustine, clams and scallops  
simmered in a saffron fish broth with grilled bread  
and rouille*

### Chocolate Pot de Crème

*chocolate chantilly cream and chocolate pearls*



## Tunisia

MONDAY, MAY 20

### Tuna and Egg Brik

*potato, cilantro, harissa*

### Berber Style Lamb Stew

*Merguez sausage, eggplant, carrots, potatoes, white beans*

### Mango Coconut Mahalabiya

*yo-yo, pistachios*

# Chef's Cooking Class:

*Cooking Asian*

SATURDAY, MAY 18

10:00 a.m. – 2:00 p.m.

10:00 a.m. Registration

10:15 a.m. Class (begins promptly)

\$80.00 per person

## Pho

### Thai Shrimp Curry Soup

### Fish Wrapped in Banana Leaf

### Pad Thai

Please wear comfortable clothes and closed-toe shoes; hair should be tied back. Recipe booklets will be provided.

# Mothers Day Tea

WEDNESDAY, MAY 8

3:00 p.m. – 5:00 p.m.

\$31.00/\$37.00 includes choice of beverage

## Athenaeum Scones

Lemon Blueberry  
Orange Cranberry  
Cherry Pecan

## Tea Sandwiches

Egg Salad with Spring Onions  
Smoked Salmon with Dill Cream and Caviar  
Curried Chicken with Mango Chutney  
Goat Cheese with Fresh Fig and Candied Pecan  
Cucumber and Lemon Butter with Radish  
Apricot Gorgonzola Salad

## Sweets

Mini Gourmet Pastries

# Rath al Fresco Returns!

Here is a menu sampling of the delicious selections at the Rath al Fresco.  
We are just as excited as you are for opening day!

## APPETIZERS

### Potato Pea Samosas

*cilantro and tamarind chutneys*

## TACOS AND STUFF

### Grilled Pineapple Chile Quesadilla

*kimchi, Baja salad*

## BURGERS

### Tandoori Chicken Sliders

*curried chicken burgers on naan bread  
with Tzatziki and smoky chick pea salad*

## SALADS

### Farmers Plate

*marinated grilled vegetables, hummus,  
muhammara, mozzarella and naan*

### Southwest Vegetable Burger

*pico de gallo, cheddar, avocado,  
roasted red pepper, chipotle mayo,  
sweet potato fries*

### Local Line Caught Tuna

*white beans, wild arugula, tomatoes,  
cucumber, fingerlings and creamy  
lemon dressing*

## SANDWICHES

### Lobster Roll

*corn on the cob, Baja salad*

### Banh Mi

*pulled chicken, Niman Ranch  
roast pork, marinated vegetables,  
cilantro, mint, jalapeno,  
mayonnaise, sweet potato fries*

## SPECIALTIES

**Barbecued Beer Can Chicken**  
*potato salad and tossed green salad*

## DESSERT

**House Made Churros**  
*dark chocolate sauce*

**Gelato**

## APPETIZER PLATTERS

### Mediterranean Platter

*crispy olives stuffed with bleu cheese, Mediterranean chicken pizza,  
hummus and pita chips*



CALIFORNIA INSTITUTE OF TECHNOLOGY  
PASADENA, CA 91125

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PASADENA, CA

## Coming in June

**CHEF'S COOKING CLASS**  
*Ice Cream, Sorbets & Frozen Drinks*  
SATURDAY, JUNE 1

**INTERNATIONAL NIGHTS**  
MONDAY, JUNE 3 – *Basque Country*  
MONDAY, JUNE 17 – *Caribbean*

**LOBSTER NIGHT**  
FRIDAY, JUNE 28

## Athenaeum Administration and Staff

Chair, Board of Governors  
GARY LORDEN  
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Chair, House Committee  
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Assistant Director, Food & Beverage  
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Front Desk & Guest Room Reservations  
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Fax: (626) 795-0869

## DINING ROOM SCHEDULE

### BREAKFAST

Monday to Friday – 7:00 a.m. to 9:00 a.m.

### LUNCH

Monday to Friday – 11:30 a.m. to 1:30 p.m.

### DINNER

Monday, Tuesday, Thursday, Friday  
5:30 p.m. to 9:00 p.m.

### PRIME RIB BUFFET

Every Wednesday Evening  
5:30 p.m. to 9:00 p.m.

*(Non-beef options are always available)*

### HAYMAN LOUNGE

#### BAR SERVICE

Monday to Friday – 4:30 p.m. to 10:00 p.m.

#### FOOD SERVICE

Monday to Friday – 5:00 p.m. to 9:00 p.m.

### RATHSKELLER

#### BAR SERVICE

Monday to Thursday – 4:30 p.m. to 9:00 p.m.

Fridays – Bar remains open until 10:00 p.m.

#### FOOD SERVICE

Monday to Friday – 5:00 p.m. to 9:00 p.m.

# The Athenaeum

551 South Hill Avenue, Pasadena, CA 91106

<http://athenaeum.caltech.edu>