

The Update

A MONTHLY NEWSLETTER FOR MEMBERS OF THE ATHENAEUM ■ THE CALIFORNIA INSTITUTE OF TECHNOLOGY
AUGUST 2015



A PLATINUM CLUB
OF AMERICA

MONDAY DINING

Dining on Monday evenings will be closed for the summer through September 28. Alternative dinner service will be available at the Rath Al Fresco or the Hayman Lounge.

LABOR DAY

The Athenaeum will be closed for breakfast, lunch, and dinner on Monday, September 7, 2015 in observance of the Labor Day holiday. Continental breakfast will be offered to our hotel guests only, as all dining outlets will be closed for the day.

RESERVATIONS

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

HOTEL ROOMS
(626) 395-8200

551 South Hill Avenue
Pasadena, CA 91106



FAMILY NIGHT

*Luau Night featuring
Hawaiian Barbecue*

Our last Family Night of the summer features a Hawaiian luau, a huge favorite

among members. The show at 7:00 p.m. presents a children's hula troupe which will entertain guests with dances from around the Hawaiian Islands. The show includes a hula lesson at the end of the program. Come in your muu-muus and Hawaiian shirts; we will provide the leis. (Please see menu on page 5.)
MONDAY, AUGUST 17
5:30 p.m. – 8:30 p.m. *seating every half hour*
7:00 p.m. Program begins
\$27.50 for Adults / \$13.75 for children 4-11 yrs.
complimentary for children 3 yrs. and under



7TH ANNUAL BEER FESTIVAL RECEPTION

As the summer months fade into fall, it's time for

Oktoberfest. 2015 marks our Seventh Annual Beer Festival event. Join us as we sample Bavaria's finest brews at this seasonal reception. Reception includes a variety of gourmet hors d'oeuvres and multiple beer tasting samples. (Please see menu on page 5.)

FRIDAY, SEPTEMBER 4
6:30 p.m.
\$57.00 per person



Rath Al Fresco

Make it an evening out and join us weeknights for our acclaimed al fresco summer dining series. Beginning at 5 p.m., unwind with a refreshing cocktail followed by a delicious dinner on the relaxing lawns. Visit our website for the complete menu.

AUGUST RATH AL FRESCO SPECIALS

- **MONDAY: 20% off Kobe Burgers**
- **TUESDAY: 20% off Fish Taco Plates**

Available in the month of August only

Holiday Events - December 2015

Reservations for all Holiday Events, including our Holiday Gala Dinners, will open on Monday, September 14 at 9:00 a.m. We encourage you to book your reservations online, as a high volume of calls come in when reservations open. For assistance logging to your account and accessing the dining module on the website, we strongly recommend that you call the Front Desk prior to September 14.

The Holiday Gala Dinners (December 10, 11, & 12) are the most popular events of the month. There is no evening more festive than the Gala Dinners at The Athenaeum. The halls are decked and the culinary team prepares a delightful feast like none other. The evening begins with a sumptuous display of hors d'oeuvres while you listen to traditional Christmas carols sang by the Caltech Chamber Singers. They perform again after a three-course dinner following the reception.

Please note that seating is banquet-style with tables of ten. This signifies that all tables of ten will be seated to capacity. If you are a party of eight or less, you will be seated with other small parties. Our program is very energetic so table camaraderie comes easily. Reservations are guaranteed 30 days prior to the event date via confirmation letter.

Formal attire is required.

EMPLOYEE OF THE MONTH

JUNE 2015

CHRISTIAN MENDOZA



Born and raised in the San Fernando Valley, Christian grew up knowing that he wanted to work as a chef. After earning a culinary arts certificate from Maxine Waters Service Area in 2014, Christian's first job was working as a temporary cook in the Rath Al Fresco last year. Christian officially became an Athenaeum team member as an assistant cook in October 2014. This is his first time being honored as Employee of the Month. He enjoys his job at the Athenaeum because he learns something new every day creating high quality dishes from scratch. Described as a "real up-and-comer" by Executive Chef Kevin Isacson, Christian's eagerness to learn and his commitment to his job make him the best choice for our June Employee of the Month.

When not hard at work in the Athenaeum kitchen, Christian enjoys cooking and barbecuing with friends and family.

**Congratulations, Christian,
on a job well done!**



m²c

(MARISU'S MESSAGE CORNER)

There were some fairly humid days in July. Not yet sure what August days will be like. Regardless, the **Rath al Fresco** will bring the respite you need this summer whether it be a dry or humid day. Who can resist sitting under the trees, feeling the refreshing whisper of the light breeze that blows on some days and holding a cold tall drink to quench the heat away? There is no place like the Rath al Fresco.

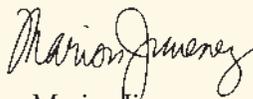
Hands down, the Friday buffet is the best deal. If buffets are not your thing, however, you should try one of these a la carte items – the *garlic fries*, so good with just the right amount of garlic to enjoy, to be shared or not; *kale Caesar salad*, a twist to the original with the new "it" ingredient; *hoisin glazed tofu naan wrap*, a vegetarian's delight which could also be a meat-eater's favorite; *roast lamb dip*, excellent with the harissa and fennel seed slaw and last but not least, the *grilled sausage plate*, so good and authentic with the garlic mashed potatoes and caramelized onions. Finish off the meal with a homemade gelato. Flavors vary daily.

Breakfast at the Ath is the best kept secret, and, it shouldn't be. It is the perfect venue for a quiet meeting with business colleagues. Start the day with a *fruit smoothie* made with fresh berries, yogurt, acai, and banana and a *freshly baked cranberry orange scone*. This combination is truly a breakfast for champions. For a harder start, the *salmon hash with the green chile avocado sauce, roasted tomato and crispy fried onions* is a savory option or the *crème brûlée French toast*, a more traditional non-savory item. *Make your own omelet* and you can select the ingredients that go in with your eggs. I am sure you will find something incredible on the menu to start your day.

The new **summer lunch** menu started mid-July. For a light lunch, try the *heirloom tomato burrata salad*, the *beet salad* or the *Asian salad with miso cod*. The *flatbread with the goat cheese and chorizo* or the *hazelnut crusted chicken sandwich* are great sandwich options. My entrée favorites are the *roast cauliflower, vegetarian bastilla* and the *grilled hanger steak*.

For **dinner**, there is a wide selection of small plates to taste to make either a light or big dinner. Your choice. My favorites are the *salmon rillettes with preserved lemon avocado toast, shaved fennel and cucumber; fried shishito peppers with watermelon, cucumber, marinated feta and furikake; pork belly popcorn with maple crema; and, the grilled octopus with white beans, romesco, chorizo, olives, lemon saffron aioli and harissa vinaigrette*. For main entrees, try the *lobster gnocchi with tarragon, Meyer lemon truffle and parmesan*; or, the *togarashi hibiscus seared tuna*, or the *porcini crusted beef tenderloin*.

I look forward to seeing you all at the Rath al Fresco or the Dining Room. I will drop by your table when you are next at the club.



Marisu Jimenez
General Manager

THE ATHENAEUM ARCHITECTURAL PRESERVATION FUND (AAPF)

The AAPF is an endowment dedicated to the maintenance and restoration of The Athenaeum's physical facilities. Donors to the AAPF ensure that The Athenaeum will remain a vital part of the Caltech community, both now and into the future.

If you would like to make a donation, please mail your check to Marisu Jimenez, General Manager, at The Athenaeum, 551 South Hill Avenue, Pasadena, CA 91106. Donation checks should be written to "The Athenaeum," with the memo line indicating "AAPF."

Thank you to each of the following donors to the AAPF (as of July 15, 2015):

In Memory of Horace N. Gilbert – **Mr. and Mrs. John F. Knox**

Dress Guidelines for Dinner Service

A coat and tie are always appropriate, but at all times men are asked to wear collared shirts with dress slacks.

Women are asked to wear a dress, dressy skirt or pants with a blouse/shirt, or a suit.

Sandals and flip-flops are not allowed. Shoes should be clean and appropriate for the occasion.

Throughout The Athenaeum shoes and shirt are required.

• AUGUST 2015 •

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY		
						1		
2	Rath Al Fresco August Special 20% off Kobe Burgers Á la carte Dinner Service Closed	Prix Fixe Menu available in MDR Rath Al Fresco August Special - 20% off Fish Taco Plates	4	5	6	7	8	
R A T H A L F R E S C O								
9	Rath Al Fresco August Special 20% off Kobe Burgers Á la carte Dinner Service Closed	Prix Fixe Menu available in MDR Rath Al Fresco August Special - 20% off Fish Taco Plates	10	11	12	13	14	15
R A T H A L F R E S C O								
16	Family Night <i>Barbecue - Luau</i> Rath Al Fresco August Special 20% off Kobe Burgers Á la carte Dinner Service Closed	Prix Fixe Menu available in MDR Rath Al Fresco August Special - 20% off Fish Taco Plates	17	18	19	20	21	22
R A T H A L F R E S C O								
23/30	Rath Al Fresco August Special 20% off Kobe Burgers Á la carte Dinner Service Closed	Prix Fixe Menu available in MDR Rath Al Fresco August Special - 20% off Fish Taco Plates	24/31	25	26	27	28	29
R A T H A L F R E S C O								



Athenaeum Events

... timeless tradition meets your unique style!

Now booking for Summer 2015 (August – September) for all occasions.

Please inquire about our Summer Celebration Package **priced from \$115.00 per person.** Summer Celebration Package valid for new bookings only.

Includes: Tray-passed hors d'oeuvres and full beverage service (house brands) during the cocktail hour and a three-course dinner with one glass of house wine.

The Athenaeum takes great pride in being a premier private university club hosting significant milestone events, cherished memories and keynote meetings for members and sponsored guests. The Private Events team personally oversees every event; whether it is a mid-week business presentation, corporate dinner or one of life's special celebrations. The Athenaeum events team will spearhead the coordination of your event and tend to every detail.

No matter how small and intimate or large your event is, the Athenaeum's private rooms are available to accommodate any size and type of gathering. Our executive chef and culinary team will happily design a custom menu to suit your unique event and personal style.

Schedule a meeting and tour with our Private Events team to learn more about this extraordinary Pasadena venue for your next special event.

rubbyb@caltech.edu / (626) 395-8280





EXECUTIVE CHEF KEVIN'S RECIPE CORNER

PICKLED GARDEN VEGETABLES

INGREDIENTS

- 1 large red onion, cut into thin wedges
- 3 large bell peppers (1 each of red, yellow and green), core and seeds removed, cut into 1 inch squares
- 1 medium sized eggplant, cut into 1 inch pieces
- 1 medium sized zucchini, cut into half moons
- 8-10 cauliflower florets
- 1 cup green beans, ends trimmed, cut into 2 inch pieces
- 1 carrot, sliced into one half inch
- 1 small fennel bulb, medium dice
- 5 ounces small whole button mushrooms
- 1 pint red cherry tomatoes
- 1 pint yellow cherry tomatoes
- 6 garlic cloves
- 3 cups white wine vinegar
- 5-6 bay leaves
- 5 sprigs of thyme
- 3 Tablespoons pickling spice
- 1 teaspoon black peppercorns
- 1 Tablespoon salt
- 1 Tablespoon granulated sugar

This is a great recipe during the summer when you are harvesting a small variety of vegetables from your garden. Substitute any of the vegetables for whatever you happen to be growing.

DIRECTIONS

1. Mix all of the vegetables together in a mixing bowl then place in a $\frac{3}{4}$ - 1 gallon jar
2. In a medium sized sauce pot, add the white wine vinegar, bay leaves, fresh thyme, pickling spice, peppercorns, salt and sugar. Bring to a boil and immediately turn off heat.
3. Add the pickling liquid to the vegetables while it is still hot. Let the jar cool and then cover tightly. Let pickle for up to one month.

Enjoy Cooking!

Makes $\frac{3}{4}$ gallon

New Members

- | | |
|-----------------------|--------------------------|
| Mr. Mike Bryant | Mr. David O'Shaughnessy |
| Mr. Jason Cerundolo | Dr. Lance Optican |
| Ms. Leslie Collins | Ms. Meghana Pagadala |
| Dr. Isabelle Darolles | Mr. B. Hyle Park |
| Dr. Clint Frasier | Mr. Ryan Ripper |
| Dr. Margaret Glasscoe | Prof. Jessica Rosenberg |
| Dr. Soon Kim | Mr. Dimitris Sakellariou |
| Mr. Kyu Kim | Mr. Gary Stern |
| Mr. Anup Kishore | Dr. Michael Sullivan |
| Dr. Norman Kwong | Mr. Luis Tosi |
| Mr. Simon Lapointe | Dr. Laura Trombley |
| Mr. Heun Lee | Mr. Benjamin Uy |
| Ms. Monica Li | Dr. Rajen Vurdien |
| Mr. Daodi Lu | Mr. David Walton |
| Mr. Kazuki Maeda | Ms. Yanghui Zhao |
| Ms. Kate Morin | |
| Dr. Arnab Mukherjee | |

New Reciprocal Club



The Cornell Club New York

6 East 44th Street
New York, NY 10017
www.cornellclubnyc.com
(212) 986-0300

Founded in 1889 by a small group of Cornell alumni, The Cornell Club New York is located in a 14-story clubhouse between Fifth and Madison. The Cornell Club New York offers two different á la carte dining options, the Cayuga Room and the more casual Big Red Tap & Grill, as well as five private event spaces. There is also a full-service in-house health and fitness center in the club, complete with free weights, cardio equipment, and personal training. If you are in search of accommodations in Manhattan, The Cornell Club New York has 48 guest rooms on the upper levels of the club. Hotel stays include a complimentary breakfast buffet.

FAMILY NIGHT

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

7:00 p.m. Program begins

\$27.50 for Adults / \$13.75 for children 4-11 yrs.

complimentary for children 3 yrs. and under

Luau

MONDAY, AUGUST 17

Hawaiian Barbecue Buffet

Kālua Pork

Macadamia Mahi Mahi

Grilled Teriyaki Chicken with Ginger sauce

Aloha Sweet Potatoes

Spinach Strawberry Salad

Big Island Fried Rice

Tropical Fruit Display

Lomi Lomi Salmon

Banana Bread

Sesame Cabbage Salad

Hawaiian Bread

Macaroni Salad

Desserts

Kids Buffet

Coconut Sorbet

Corn Dogs

Lilikoi Ice Cream

Mini Hamburgers

Hawaiian Banana Pie

Macaroni and Cheese

Chocolate Macadamia Cake

Curly Fries

Haupia

Mango Cheesecake

7th Annual Beer Festival Reception

FRIDAY, SEPTEMBER 4

6:30 p.m. / \$57.00 per person

Beer

We will feature a selection of great local and international breweries.

Beer samples to include:

Witbier, Estrella, Inedit, Barcelona

White Ale, Saint Archer, San Diego

India Pale Ale, Bear Republic, Racer 5, Healdsburg

Trappist Ale, Roquefort 10, Quadrupel, Belgium

Strong Ale, The Lost Abbey, Angel's Share, San Diego

Lambic, Lindeman's, Faro, Belgium

Food Stations

Welsh Rarebit

Fried Green Tomatoes with Bacon, Goat Cheese and Arugula

Black Pudding with Sautéed Apple, Onions and Fried Egg

Smoked Garbanzo Piquillo Salad

Shepherd's Pie

Cheddar Ale Bisque

Thai Style Duck Sliders

Jaeger Venison

Braised Beef Short Rib with Red Flint Polenta

Baltic Style Salmon with Dilled Crème Fraîche

Chimay Ice Cream and Apple Beignets

Kentucky Bourbon Tiramisu

Sticky Toffee Pudding

New Prix Fixe Menu Options

TWO SMALL PLATES & DESSERT: **\$30 PER PERSON**

Select two "small" items and one of the listed desserts

SMALL

Heirloom Tomato Burrata Salad

grilled bread, basil oil, saba, olives

Caesar Salad

Romaine, crushed crouton,
marinated white anchovies,
parmesan, balsamic reduction

Fried Shishito Peppers

watermelon, cucumber,
marinated feta, furikake

Beet Salad

roasted beets, beet chips, avocado,
candied fennel,
Humboldt Fog goat cheese, hazelnuts,
curried sumac yogurt

Wild Mushrooms and Polenta

poached organic egg, porcini sauce

Salmon Rillettes

preserved lemon avocado toast,
shaved fennel and cucumber

Grilled Octopus

white beans, romesco, chorizo, olives,
lemon saffron aioli, harissa vinaigrette

Athenaeum Lobster Bisque

Ahi Poke

coconut ginger rice, avocado, pickled red onion

Pork Belly Popcorn

maple crema

DESSERTS

Berries and Cream

fresh berries, vanilla bean ice cream
and fresh berry coulis

Key Lime Tart

tropical salsa, coconut sorbet, mango coulis



CALIFORNIA INSTITUTE OF TECHNOLOGY
PASADENA, CA 91125

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PASADENA, CA

Coming in September

7TH ANNUAL BEER FESTIVAL RECEPTION
FRIDAY, SEPTEMBER 4

CHEF'S COOKING CLASS
Farmer's Market

SATURDAY, SEPTEMBER 12

INTERNATIONAL NIGHTS

Hawaii (TUESDAY, SEPTEMBER 15)
La Mancha (TUESDAY, SEPTEMBER 29)

SEAFOOD & CRAB CRACK
FRIDAY, SEPTEMBER 18

CLOSURE NOTICES: THROUGH SEPTEMBER 28

A la carte dining on Monday evenings will be closed for the summer, from June 29 through September 28. The Main Dining Room reopens for evening à la carte dinner service on Monday, October 5.

Athenaeum Administration and Staff

Chair, Board of Governors
GARY LORDEN, Ph.D.
Phone: (626) 395-4349
Email: glorden@caltech.edu

Director, Food & Beverage
JERRY RODRIGUEZ
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Email: jerry.rodriguez@caltech.edu

Manager, Private & Club Events
BONNIE WEILER
Phone: (626) 395-8263
Email: bonnie.weiler@caltech.edu

Chair, House Committee
PETER DERVAN, Ph.D.
Phone: (626) 395-6002
Email: dervan@caltech.edu

Assistant Director, Food & Beverage
MURILLO MIRANDA, JR.
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Email: murillo.miranda@caltech.edu

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Email: margaret.thomas@caltech.edu

General Manager
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Executive Chef
KEVIN ISACSSON, CEC
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Email: kevin.isacsson@caltech.edu

Director, Private & Club Events
VICTORIA HIDALGO, CPCE
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Email: victoria.hidalgo@caltech.edu

Lunch and Dinner Reservations,
Special Events Reservations
(626) 395-8282

Director, Fiscal Operations
KAREN HARMON, CPA
Phone: (626) 395-8267
Email: karen.harmon@caltech.edu

Manager, Private & Club Events
KATHY WINTERROWD
Phone: (626) 395-8206
Email: kathy.winterrowd@caltech.edu

Front Desk & Guest Room Reservations
Phone: (626) 395-8200
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

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 Thursday: 4:30 p.m. - 10:00 p.m.

FOOD SERVICE

Monday to Wednesday: 5:00 p.m. - 8:45 p.m.
Thursday & Friday: food service available until 9:00 p.m.

RATH AL FRESCO

BAR SERVICE:

Monday-Friday, 5:00 - 9:00 p.m.

FOOD SERVICE:

Monday-Thursday, 5:00 - 8:45 p.m.
Friday, 5:00 - 9:00 p.m.

The Athenaeum

551 South Hill Avenue, Pasadena, CA 91106

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