



The Athenaeum

# The Update

FEBRUARY 2019

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

## PRESIDENT'S DAY

We are closed on Monday, February 18, in observance of the Presidents' Day Holiday.

Continental breakfast is available to our hotel guests on weekends and holidays from 7:30 a.m. to 9:30 a.m.

À la carte dinner on Mondays will be closed during the month of February. The Hayman Lounge and Rathskeller will remain open.

## FOLLOW US!



@AthenaeumCaltech  
@CaltechAthenaeumWeddings

## RESERVATIONS

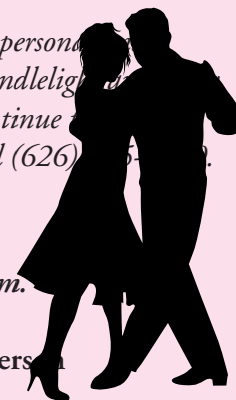
BREAKFAST, LUNCH,  
DINNER AND  
CLUB EVENTS  
athenaeum.caltech.edu  
(626) 395-8282

HOTEL ROOMS  
(626) 395-8200

551 South Hill Avenue  
Pasadena, CA 91106

## Valentine's Day Dinner & Dance

Escape the crowds of local eateries and treat your loved one to the more personal romantic ambience of The Athenaeum this Valentine's Day. Dine by candlelight on a delicious three-course dinner followed by dancing to a live band. Continue your celebration by staying overnight in one of our hotel guest rooms. To book a stay, call (626) 395-8200. (Please see menu on page 5.)



**THURSDAY, FEBRUARY 14**

Seating every half hour from 5:30 p.m. to 9:00 p.m.

Dancing from 6:00 p.m. to 11:00 p.m.

Three-course menu from \$105.00 to \$120.00 per person  
(depending on entrée selection)

Valet parking available for \$12.00

## Chef's Cooking Class – Regional Naples Cuisine

Chef Kevin welcomes you back into The Athenaeum kitchen for an education that will hone your culinary skills. (Please see menu on page 5.)

**SATURDAY, FEBRUARY 9**

10:00 a.m. – 2:00 p.m.

10:00 a.m. Registration

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

\$99.00 per person

## Vegan Dinner

**FRIDAY, FEBRUARY 22**

Chef Kevin prepares a flavorful and healthy three-course vegan prix fixe dinner that will surely please your palate and appetite!

Regular à la carte menu is also available this evening. (Please see menu on page 5.)

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

\$42.00 per person

## Easter Brunch Reservations are Now Open!

The beautiful West Patio and Olive Walk are the perfect Easter brunch settings for you and your family. Join us for brunch and children's egg hunts with a special visit from the Easter Bunny. The egg hunts are available for children ages two and up. Prizes are awarded at each of the three hunts for those who find the Golden Eggs. The egg hunts are open to Athenaeum members and their guests only. The Golden Eggs are awarded only to children attending the brunch. Children must bring their own Easter baskets. Valet parking available for \$12.00.

**SUNDAY, APRIL 21**

9:30 a.m. – 1:30 p.m., *seating every half hour*

Egg Hunts at 10:30 a.m., 12:00 p.m., and 1:30 p.m.

\$65.00 per person/ \$69.00 per person after April 14

\$31.00 per child ages 4-11, complimentary for children ages 3 and under

EMPLOYEE OF THE MONTH  
DECEMBER 2018  
JOSE DE JESUS GOMEZ



Jose de Jesus Gomez is the Senior Cook in the kitchen at The Athenaeum and has worked alongside Executive Chef Kevin Isacson for five years. His devotion and passion for the culinary arts clearly shows in his creations as well as his excellent job performance. Jose is a dedicated worker and always has a friendly smile on his face. He loves working at The Athenaeum because he feels he is always learning something new. Jose comes from a large family and loves spending time with his wife and two children, Jose Manuel and Mariana.

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

## ANNUAL MEMBERSHIP DUES INCREASE

The Athenaeum annual 5% dues increase will become effective April 1, 2019, and will be reflected on your April statement. Thank you very much for your continued support.

### NEW MEMBERS

Dr. Eldad Afik  
Mr. Brent Cahill  
Ms. Julia Deacon  
Prof. James J. Morgan  
Mr. David Lane  
Dr. Faiza Lansing  
Mr. Kenneth McCormick  
Dr. David Van Valen  
Ms. Lynn Yi



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

## Chocolates, Roses and Champagne

New Winter menus will be in place by the time this newsletter reaches you. My **lunch** favorites are **Baja Shrimp Tacos** with pico de gallo and avocado salsa on a fresh corn tortilla; the **Peppered Candied Bacon BLT** with avocado cilantro mayo, butter lettuce, heirloom tomato, nine grain bread and apple cranberry salad (yum!); and the **Grilled Korean Short Rib** with kimchi fried rice, fried cageless egg and adobo sauce (more yum!) And, for **dinner**, the **Mascarpone Polenta** with exotic mushroom ragout, burrata and frisée (this was a Food Committee favorite at the tasting); **Portobello Mushroom Wellington** served with roast marble potatoes and haricots verts; and, the **Pan Roasted Hokkaido Scallops** with crispy pancetta, tomato risotto and haricots verts. Come visit soon to try these new items and put them on your seasonal favorite list.

Chocolate, roses and Champagne are some of the traditional items that sell off the shelves or sell on-line (yes, Valentine ecommerce is alive) on **Valentine's** week. The Athenaeum is assuredly the perfect place to bring your sweetheart for a truly romantic evening of **dinner and dancing on the 14th of February**. Avoid the jam-packed and hectic restaurant, call soon to make your reservation as this event sells out early.

Especially for vegetarians, a **vegan prix-fixe** menu will be highlighted on **Friday, February 22** at our à la carte dinner. Chef Kevin promises a meal that will wow even the carnivores.

If you are looking for a quick impromptu meal, don't forget the **Rathskeller**. It is the perfect place for a spur-of-the-moment dinner with family and friends since reservations are not required and dress is casual. There are also great daily specials. The Kobe Burger, the club's iconic burger, is only \$10.95 on Mondays!

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

Marisu Jimenez  
General Manager

# • FEBRUARY 2019 •

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
JAN 27	28	29	30	31	FEB 1	2
	À la carte dinner closed	Prix Fixe Menu available in MDR	Prime Rib Buffet	Prix Fixe Menu available in MDR	Prix Fixe Menu available in MDR	
3	4	5	6	7	8	9
	À la carte dinner closed	Prix Fixe Menu available in MDR	Prime Rib Buffet	Prix Fixe Menu available in MDR	Prix Fixe Menu available in MDR	Chef's Cooking Class – <i>Regional Naples Cuisine</i>
10	11	12	13	14	15	16
	À la carte dinner closed	International Night <i>Morocco</i> Prix Fixe Menu available in MDR	Prime Rib Buffet	Valentine's Dinner & Dance	Prix Fixe Menu available in MDR	
17	18	19	20	21	22	23
	<i>Institute Holiday – President's Day</i>	Prix Fixe Menu available in MDR	Prime Rib Buffet	Prix Fixe Menu available in MDR	Vegan Dinner Prix Fixe Menu available in MDR	
24	25	26	27	28	MAR 1	2
	À la carte dinner closed	International Night <i>Vietnam</i> Prix Fixe Menu available in MDR	Prime Rib Buffet	Prix Fixe Menu available in MDR	Prix Fixe Menu available in MDR	

## RATHSKELLER SPECIALS

<b>Monday</b> <i>Kobe Burger Night</i>	<b>Tuesday</b> <i>Fish Taco</i>	<b>Wednesday</b> <i>Mac n' Cheese</i>	<b>Thursday</b> <i>Philly Cheesesteak</i>	<b>Friday</b> <i>Korean Fried Chicken</i>
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## CALTECH PLAYREADERS ~ THEATER OF THE IMAGINATION

SIXTY-SEVENTH SEASON: 2018/2019

*Playreaders website: [its.caltech.edu/~plays/](http://its.caltech.edu/~plays/)*

Join the Playreaders for semi-staged script-in-hand readings in The Athenaeum's Hall of Associates. Performances run about two hours. No reservations needed for the reading but are requested for those joining the Playreaders table in the Main Dining Room (626/395-8282).

**Tuesday, February 5, 2019**

*All My Sons*

**by Arthur Miller**

**Directed and Introduced**

**by Will Ahrens**

We meet the Kellers, a couple whose hope for the future lies in ignoring the past. Their son Larry went missing in action three years ago during the War so when her missing son's fiancé, Ann, finds love with the Kellers' other son, tensions boil over and precipitates a confrontation that lifts the veil on the past.

# International Nights

5:30 p.m. – 8:30 p.m., seating every half hour –  
\$42.00 per person



## Morocco

**TUESDAY, FEBRUARY 12**

**Chicken Bastilla**  
*lebni, tabouleh*

**Braised Lamb Shank with Couscous**  
*Moroccan spices, preserved lemon, eggplant, olives*

**M'hanncha**  
*orange honey ice cream*



## Vietnam

**TUESDAY, FEBRUARY 26**

**Vietnamese Crêpe**  
*coconut turmeric crêpe made with duck,  
shrimp, mung beans, bean sprouts and green onion*

**Pho**  
*rice noodles, beef brisket, beef flank steak  
and meatballs in a flavored beef broth*

**Chè**  
*steamed banana cake in banana leaf*



### Caltech Architectural Tour Service

*A special service of the Caltech Women's Club*

**Thursday, February 28, 10:30 a.m. – 12:30 p.m.**

Tours last approximately 1.5 to 2 hours and are open to the public. For more information, please contact James Muro in Campus Programs at (626) 395-4656.

### THANK YOU FOR TEACUPS & SAUCERS

We would like to thank the following for their kind donations to The Athenaeum's tea service:  
Mrs. Diane Anderson; Mrs. Janis Chodas; Dr. and Mrs. Donald Collins; Mrs. Diane Cornwell, in memory of her great-grandmother Mrs. Harriet Whitney Carr; Mrs. Norva Lee Devereux; Richard and Alberta Gerhart, in memory of Alberta's mother, Mrs. Ah Lu Lum; Mr. Ken Kimball; Ms. Marilyn Nicholson; and Ms. Ludina Delbruck Sallam.





# Valentine's Day Dinner & Dance

**THURSDAY, FEBRUARY 14**

5:30 p.m. to 9:00 p.m., *seating every half hour*

*Dancing from 6:00 p.m. to 11:00 p.m.*

Three-course menu from \$105.00 to \$120.00  
per person (*depending on entrée selection*)

## AMUSE BOUCHE

Oyster Shooter

## FIRST

Seafood Trio

*ginger-cured hamachi, shrimp remoulade,  
Hokkaido scallop with cauliflower purée,  
citrus salmon with couscous*

## ENTRÉES

Prime Filet Mignon

*mushroom ragout, bone marrow,  
white asparagus, roasted garlic potato  
Cabernet sauce*

Pan Roasted Grouper

*lobster risotto, roasted tomato charmoula,  
preserved lemon sauce*

Poultry Duo

*roast stuffed quail and duck breast  
with quail egg, red flannel hash,  
roasted brussel sprouts and blackberry sauce*

Vegetable Wellington

*curried cauliflower purée, asparagus,  
truffle foam*

## DESSERT

Red Velvet Sphere

*passion fruit, strawberry, chocolate*

## Vegan Dinner

**FRIDAY, FEBRUARY 22**

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

\$42.00 per person

*All items are prepared vegan*

Select one appetizer, one entrée and one dessert

## APPETIZERS

Grilled Vegetable Strudel

*grilled vegetables and herbs baked in phyllo pastry  
and served with a salad of frisée, little gem lettuce,  
heirloom tomatoes and Green Goddess dressing*

Mezze Plate

*red pepper hummus, tabouleh, muhammara,  
falafel, olives, naan*

## ENTRÉES

Baked Vegan Moussaka

*grilled portobello mushroom layered with ratatouille  
and potato purée, served with lentils, quinoa and kale*

Vegan Paella

*saffron rice with artichokes, olives, roasted peppers,  
fennel, peas, tomatoes and asparagus*

## DESSERTS

Chocolate Avocado Mousse

*date and almond cookies*

Vegan Cheesecake

*with raspberries*

## CHEF'S COOKING CLASS

### Regional Naples Cuisine

**SATURDAY, FEBRUARY 9**

10:00 a.m. – 2:00 p.m.

10:00 a.m. – Registration

10:15 a.m. – Class starts promptly

\$99.00 per person

Saffron Arancini with Mozzarella and Prosciutto

Pizza Margherita

Gnocchi alla Sorrentina

Braciolo

Torta Caprese al Limone



CALIFORNIA INSTITUTE OF TECHNOLOGY  
PASADENA, CA 91125

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## Coming in March & April

<i>Chef's Cooking Class Food &amp; Red Wine Pairing</i> SATURDAY, MARCH 9	<i>International Nights Ireland Paris Bistro</i> MONDAY, MARCH 11    MONDAY, MARCH 25	<i>St. Patrick's Day in the Rathskeller</i> FRIDAY, MARCH 15	<i>Stonestreet Estate Vineyard Wine Dinner</i> FRIDAY, MARCH 15	<i>Easter Brunch</i> SUNDAY, APRIL 21
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## Athenaeum Administration and Staff

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

Chair, House Committee  
PETER DERVAN, Ph.D.  
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Email: [dervan@caltech.edu](mailto:dervan@caltech.edu)

General Manager  
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Director, Private and Club Events  
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Manager, Private & Club Events  
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THOMAS, CCM  
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SUSAN WANG  
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Email: [susanw@caltech.edu](mailto:susanw@caltech.edu)

Front Desk & Guest Room  
Reservations  
Phone: (626) 395-8200  
Fax: (626) 795-0869

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

Lunch To-Go, Deliveries  
Phone: (626) 395-8282

## DINING ROOM SCHEDULE

*À la carte dining is closed on Mondays in February*

### BREAKFAST

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

### LUNCH

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

### DINNER

Tuesday, Thursday, Friday  
5:30 p.m. to 8:30 p.m.

### PRIME RIB BUFFET

Every Wednesday Evening  
5:30 p.m. to 8:30 p.m.

*(Non-beef options are always available)*

### HAYMAN LOUNGE

#### BAR SERVICE:

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

#### FOOD SERVICE:

Monday – Thursday: 5:00 p.m. to 8:45 p.m.  
Friday, food service available until 9:00 p.m.

### RATHSKELLER

#### BAR SERVICE:

Monday – Thursday, 4:30 p.m. to 9:00 p.m.  
Friday, bar service until 10:00 p.m.

#### FOOD SERVICE:

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

*The Athenaeum*

551 South Hill Avenue, Pasadena, CA 91106

<http://athenaeum.caltech.edu>