Wine & Spirits Tasting – Scotch
Join us for an exclusive tasting event featuring scotch. Learn the distinction between varietals from aromas, flavoring, maturity, taste, and texture during this very special event, one of our most popular.

FRIDAY, JANUARY 13
6:30 p.m.
$40.00 per person

Burns’ Night Supper
The songs and poems of Robert Burns continue to live on through our annual celebration of his birth. Dr. Neil McLeod leads us again as the Chairman of the evening. He will recite a Burns poem with his typical bravado. Banquet-style seating with tables of 10. (Please see menu on website.)

FRIDAY, JANUARY 20
6:30 p.m. Reception
7:00 p.m. Dinner and Program
$70.00 per person. Hosted cocktail reception and wine included with dinner.

International Nights
International Nights are the perfect way to explore the culinary world without leaving town. Join us for these special dining experiences. International prix-fixe dinners are available in addition to our à la carte dinner. (Please see menus on page 5.)

MONDAY, JANUARY 9 – Piedmont
Seating every half hour from 5:30 p.m. – 8:30 p.m.
$35.00 per person

MONDAY, JANUARY 23 – Basque Country

Chef’s Cooking Class: Pairing Food with Wines
Chef Kevin welcomes you back into The Athenaeum kitchen for an afternoon of education that will hone your culinary skills. Learn to create a wide variety of dishes paired with wines selected by our Food & Beverage Director, Jerry Rodriguez. After class, you will sit down as a group to enjoy the fruits of your labor and, of course, some great wine! (Please see menu on page 5.)

SATURDAY, JANUARY 14
10:00 a.m. – 2:00 p.m.
10:00 a.m. Registration
10:15 a.m. Class (begins promptly)
$88.00 per person

Happy New Year
from all the staff at The Athenaeum! We will see you after the holidays when we re-open on Tuesday, January 3.

MLK Jr. Day
We are closed on Monday, January 16 in observance of the Martin Luther King Jr. holiday. Continental breakfast is available to our hotel guests only on weekends and holidays from 7:30 a.m. to 9:30 a.m.

Reservations
Breakfast, Lunch, Dinner and Special Events
athenaeum.caltech.edu (626) 395-8282
Hotel Rooms
(626) 395-8200
551 South Hill Avenue
Pasadena, CA 91106
**Employee of the Month**

**November 2016**

**Alex Schenkel**

Our employee of the month for November 2016 is Alex Schenkel. Alex has been with The Athenaeum for four years and this is his first time being honored as our Employee of the Month.

Born in West Covina, Alex has lived in a variety of places, including Washington, Switzerland for six years, and New York before returning to Southern California. Prior to working at The Athenaeum, he worked in customer service at several small offices.

You can find Alex at our front desk where he works as Lead Guest Relations Coordinator, assisting our members and hotel guests with their every need. Alex enjoys working the front desk because he is able to meet people from all around the world. His willingness to go the extra mile and professional demeanor make him the best choice for our November employee of the month.

When not working at the front desk, Alex enjoys playing the guitar and occasionally performs at open mike nights.

**Congratulations, Alex, for all your efforts!**

**m²c**

**(Marisu’s Message Corner)**

**Welcoming 2017**

On behalf of the staff, I would like to thank all the members who contributed very kindly to the Employees Holiday Fund. Your donation made their holidays merry and bright.

Thank you, as well, to all members who generously donated to the Rath al Fresco Pavilion and The Athenaeum Architectural Preservation Endowment Fund (AAPF). Both of these fundraising efforts support the future growth and expansion of the club. These campaigns make it possible for the club to afford, build and maintain the facilities necessary to meet the growing needs of the membership.

In November, I wrote a poem regarding the monster outside my window – the Rath al Fresco Pavilion. As I write my January column, there is a flurry of activity around the Pavilion. The landscaping crew is busy prepping the planting beds for the lomandra, star jasmine and myrtle. The seating area is already paved. Several olive and podocarpus trees have been put in place to delineate the boundaries of the future dining areas of the Rath al Fresco. Two baby live oak trees have also been planted to add their shade to the area as they mature, get established and become part of the landscape.

Inside the Pavilion, most of the kitchen and bar equipment has been installed. One can no longer see the plethora of wires, conduits, pipes, cables and tubing which will act as the arteries and veins vital to the operation of the kitchen. The dry wall and tiling now cover the complex grid and network. The glass windows and doors will be installed sometime this week. It is almost done – sustenance in its bosom soon!

In January last year, we expected construction to start in February. There was, of course, a delay. Work on the site really started in April. It has been a long and short 8 months – and there is something to show. This summer, the Rath al Fresco will be in its new digs!

I look forward to seeing you all at The Athenaeum in 2017. Please drop by my office when you are next at the club.

*Marisu Jimenez*

General Manager

**Holiday Fun**
November New Members

Mr. Spencer Abraham  
Ms. Katharine Ballas  
Dr. Yoaz Bar-Sever  
Mr. Fabian Boemer  
Mrs. Hannah Boykins  
Mrs. Magdi Carlton  
Ms. Caitlin Chen  
Mr. Luke Chen  
Prof. John Demos  
Dr. Lauren Eckstein  
Mr. Dean Estathiou  
Mr. Michael Floyd  
Mr. Lei Fu  
Ms. Mary Gibson  
Prof. Lia Halloran  
Ms. Gloria Hambley

Mr. Hamed Hamze  
Ms. Mandy Huo  
Mr. Todd Jones  
Ms. Amy Leong  
Dr. Alvin Loo  
Mrs. Priscilla Lunn  
Dr. Allan Markowitz  
Ms. Marlene Moncada  
Mr. Rick Nybakken  
Mrs. Alice Sanford  
Ms. Diane Tan  
Ms. Emily Wang  
Ms. Shannon Wang  
Dr. Chengxiang Xiang  
Mr. Kenneth Yano

**RATHSKELLER SPECIALS**

**Monday**  
**Kobe Burger**

**Tuesday**  
**Fish Taco**

**Wednesday**  
**Mexican Buffet**

**Thursday**  
**Philly Cheesesteak**

**Friday**  
**Cottage Pie**

---

New Reciprocal Club

The University Club of Santa Barbara  
1332 Santa Barbara Street  
Santa Barbara, CA 93101  
(805) 966-0853  
www.uclubsb.org

The University Club of Santa Barbara was established in 1919 by eleven men from eleven different colleges as a place where they could relax and catch up over a game of billiards or bridge. Conveniently located in downtown Santa Barbara, the University Club of Santa Barbara offers lunch service Monday to Friday and bistro dinner service on Friday evenings. Should you be searching for a location to host a private event, the University Club of Santa Barbara offers a beautiful setting for any gathering.
Thank you for Supporting The Athenaeum

Thank you to the most recent donors to The Athenaeum Architectural Fund (AAPF) and the Rath al Fresco Pavilion and Gardens (as of November 15, 2016).

The AAPF is an endowment dedicated to the maintenance and restoration of The Athenaeum’s physical facilities.

The new Rath al Fresco (RAF) Pavilion and Gardens is entering the final stages of construction. Donations to the RAF will offset a loan of approximately $4M.

If you would like to donate to either or both funds, 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” or “RAF.”

If you would like to discuss a naming opportunity or a special gift, please contact Marisu at (626) 395-8260 or Marisu.Jimenez@Caltech.edu. All donations to the AAPF and Rath al Fresno are tax deductible.

The Athenaeum Architectural Fund (AAPF)
Mrs. Kay Onderdonk & Mr. Robert Sutton, Jr.

The Rath al Fresco Pavilion and Gardens
Athenaeum Circle ($10,000-$49,999)
Anonymous
Fred & Diane Blum
Mr. Spencer Tien

RAF Friends ($9,999 and below)
Anonymous
Mr. Frank Geraci
Mrs. Lucy Guernsey
Mr. & Mrs. Thomas Hamilton
Mrs. Pamela Hemann
Mr. & Mrs. Lawrence Hess
Mrs. Ann Hight
In Memory of Sharon Shueman
Mr. Dennis F. Holt
Dr. William Hug
Mr. & Mrs. Stirling Huntley
Mr. & Mrs. Brian Kennedy
Mrs. Birute Kliore
Mrs. Betty Krausz
Mr. Brian Kumanichik
Mrs. Gloria S. Lang
Mr. Howard K. Lee
Prof. & Mrs. Henry Lester
Dr. and Mrs. John Lucas
Mrs. Beatrice Mack
In Memory of David Mack, (former Director of Finance / Controller 1985)

Mr. Robert Malone
Mrs. Leslie Maxfield
Mrs. Priscilla McClure
Mr. Michael Michrowski
Dr. and Mrs. Charles Minning
Mr. Larry Nakamura
Dr. Michael Newkirk
& Ms. Olivia P. Garfield
Mrs. Kay Onderdonk
& Mr. Robert Sutton, Jr.
Mr. and Mrs. Steve Onderdonk
Ms. Marilyn Peck
Dr. & Mrs. Eugene Roberts
Dr. John D. Roberts
Prof. & Mrs. Maarten Schmidt
Ms. Henriette Schoen
Ms. Doris M. Shimabukuro
Mr. David Wagner
& Ms. Margaret Cribbs
Dr. Nicholas Wettels
Prof. and Mrs. Jonas Zmuidzinas
Valentine’s Day Dinner Dance
Escape the crowds in local restaurants and opt for the personal and romantic atmosphere of The Athenaeum this Valentine’s Day. Treat your loved one to a memorable evening together while dining by candlelight with musical entertainment and dancing. Extend the evening by staying overnight in one of our guest rooms or hotel suites. Hotel reservations are to be booked separately.

TUESDAY, 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 $100.00 to $125.00 per person (depending on entrée selection)

CHEF’S COOKING CLASS
Pairing Food with Wines
SATURDAY, JANUARY 14
10:00 a.m. – 2:00 p.m.
Registration at 10:00 a.m.
Class starts promptly at 10:15 a.m.
$88.00 per person
Olive Oil Poached Mano de Leon Scallop
lemon risotto, sea urchin sauce, nasturtium purée
Maple Marinated Grilled Squab
sweetbread wild mushroom ravioli, butternut squash purée, eggplant and red wine syrup
Hazelnut Crusted Sonoma Rack of Lamb
potato fennel gratin, artichoke gorgonzola cream, haricots verts, port sauce
Kumquat Meringue Tart
kumquat coulis, kiwi, lemongrass nage
Chef’s Cooking Classes provide informative, professional techniques and cooking insights followed by a class luncheon, with instructional recipe booklets to take home. Please wear comfortable clothes and closed-toe shoes; hair should be tied back.

International Night
Piedmont
MONDAY, JANUARY 9
5:30 p.m. – 8:30 p.m. Seating every half hour
$35.00 per person
Truffled Gnocchi
mushrooms, parmesan, truffle oil
Piedmont Braised Beef
chestnut fritters, stuffed zucchini
Bonet
chocolate, caramel, toasted hazelnuts

International Night
Basque Country
MONDAY, JANUARY 23
5:30 p.m. – 8:30 p.m. Seating every half hour
$35.00 per person
Bacalao Stuffed Piquillo Pepper
Basque tortilla
Oxtail Stew
white beans and clams
Rum Pastelita
toasted cinnamon ice cream
Coming in February

INTERNATIONAL NIGHTS
Paris Bistro
MONDAY
FEBRUARY 13

Rome
MONDAY
FEBRUARY 27

Valentine’s Dinner Dance
TUESDAY
FEBRUARY 14

Chef’s Cooking Class – Cooking Sustainable Seafood
SATURDAY
FEBRUARY 18

Chef’s Table Dinner
WEDNESDAY
FEBRUARY 22

Athenaeum Administration and Staff

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

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

General Manager
MARISSU JIMENEZ, CCM
Phone: (626) 395-8260
Email: marisujimenez@caltech.edu

Executive Chef
KEVIN ISACSSON, CEC
Phone: (626) 395-8293
Email: kevin.isacsson@caltech.edu

Finance Director
MEETA BINDRA, CPA
Phone: (626) 395-8267
Email: meeta.bindra@caltech.edu

Director, Food & Beverage
JERRY RODRIGUEZ
Phone: (626) 395-8261
Email: jerry.rodriguez@caltech.edu

Manager, Banquets
DEXTER JEREMIAH
Phone: (626) 395-8205
Email: dexter.jeremiah@caltech.edu

Director, Club Events & Special Projects
VICTORIA HIDALGO, CPCE
Phone: (626) 395-8264
Email: victoria.hidalgo@caltech.edu

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

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

Director, Hotel Operations & Membership
MARGARET McVEY THOMAS
Phone: (626) 395-8271
Email: margaret.thomas@caltech.edu

Membership & Guest Relations Coordinator
LAURA DENENHOLZ
Phone: (626) 395-8266
Email: laura.denenholz@caltech.edu

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

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
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 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.

RATHSKELLER
Bar Service:
Monday – Thursday, 4:30 p.m.–9:00 p.m.
Friday, bar service until 10:00 p.m.
Food Service:
Monday – Thursday, 5:00 p.m.–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