The Update

JULY 2016

A Monthly Newsletter for Members of The Athenaeum ■ The California Institute of Technology

Independence Day

The Athenaeum will be closed for breakfast, lunch, and dinner on Monday, July 4, 2016 in observance of Independence Day. Continental breakfast will be offered to our hotel guests only, as all dining outlets will be closed for the holiday weekend.

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

Family Nights

5:30 p.m. – 8:30 p.m. – seating every half hour
$27.50 for Adults / $13.75 for children 4-11 yrs.
Complimentary for children 3 yrs. and under

MONDAY, JULY 18
Carnival featuring
Memphis Barbecue

Carnival Night includes classic carnival games such as balloon/dart throw, bottle/ring toss, down-a-clown, and shuffle puck. Carnival Night includes face painting and balloon animals from our special guest clown and a ticket table to redeem your earned tickets for fun favor prizes. (Please see the menu on page 5.)

MONDAY, AUGUST 15
Luau Night featuring
Hawaiian Barbecue

Luau Night has become an Athenaeum favorite and draws a large crowd. We welcome a children's hula troop to entertain guests with dances from around the Hawaiian Islands. Show includes hula lessons for the children. Come dressed to theme to enjoy this special island night! (Please see menu on our website.)

Bastille Day Dinner

Join us and celebrate Bastille Day in style with a very special prixe-fixe dinner featuring three courses of French favorites prepared by Executive Chef Kevin. Our á la carte dinner menu will be unavailable this evening. (Please see menu on page 4.)

THURSDAY, JULY 14
Seating every half hour
5:30 p.m. – 8:30 p.m.
$45.00 per person

Chef's Cooking Class

Classic Vietnamese Dishes

Exotic Vietnamese cuisine awaits as Chef Isacsson prepares dishes from that faraway land. Chef's Cooking Classes provide informative, hands-on preparation and cooking lessons. Please wear comfortable clothes and closed-toe shoes; hair should be tied back. (Please see menu on page 5.)

SATURDAY, JULY 16
10:00 a.m. – 2:00 p.m.
$88.00 per person

Ferrari-Carano Wine Dinner

Ferrari-Carano Estate Winery, located in Dry Creek Valley, was built in 1981 and focuses on producing stellar white wines. From the moment the grapes enter the winery, the vineyard's objective is to interpret the individual characteristics of each vineyard block, based on the growing techniques, soil, clonal differences and flavor – known as "Vigneron." We are pleased to offer a delicious 4-course dinner paired with these wines. (Please see menu on our website.)

FRIDAY, JULY 22
6:30 p.m. Reception – 7:00 p.m. Dinner
$80.00 per person

Wine & Spirits Tasting

American Whiskey

Join us for an exclusive tasting featuring an intriguing selection of American whiskies. Tasting will be led by a Master Distiller and will include several tasting samples. Learn the distinction between varietals from aromas, flavoring, maturity, taste, and texture in this casual reception style setting.

FRIDAY, AUGUST 5
6:30 p.m.
$40.00 per person

Employee of the Month
May 2016
Michelle Gecoso

Our employee of the month for May 2016 is Michelle Gecoso. Michelle has been with The Athenaeum for ten years and this is her third time being honored as employee of the month.

Michelle is originally from Manila, Philippines. After living in Saipan for 11 years, Michelle moved to the United States in 2003. Prior to working at The Athenaeum, Michelle held a number of different positions, including customer service representative at Wells Fargo, architectural draftsman, and an accounting position at Kohl's. Michelle enjoys working at the front desk because she is able to interact with new people on a daily basis. Michelle's strong work ethic and positive attitude made her the best choice for our May Employee of the Month.

Michelle and her husband Donald have two sons; Matthew Dominic and Darren. Matthew Dominic graduated with honors from Cal Poly Pomona's school of engineering last month and Darren is a rising high school senior.

Congratulations, Michelle, on a job a well done!

m²c
(Marisu's Message Corner)

Rath al Fresco Pavilion Construction Continues

More construction update: Structural grade beams are up defining the area housing the new kitchen addition. The occasional drilling gets into my nerves but I have to remind myself that this is a small price to pay for what The Athenaeum will get in return later this year. It is certainly a minor invasion into my day considering the end result. Reinforced concrete foundation formwork and reinforcing was being built up for a final structural concrete pour scheduled for the last week of June.

Members continued to come in groups to the Rath al Fresco this June in spite of the cold evenings. Everyone enjoys being outdoors and comes ready with their California summer jackets and wraps. The atmosphere is very relaxed, jovial and stress-free which is actually auxiliary to the good food and camaraderie that the al fresco breeds. ***Come join us at the Rath al Fresco. Reservations required only for parties of 10 or more. Shorts and flip-flops welcome. Bar and dining open at 5:00pm Monday through Saturday.***

I look forward to seeing you all at The Athenaeum. Please drop by my office when you are next at the club. Or, hope to see you at the Rath al Fresco.

Marisu Jimenez
General Manager

• July 2016 •

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
Rath al Fresco Monday through Saturday throughout July beginning July 5					1 Prix Fixe Menu available in MDR	2
3	4 Institute Holiday Independence Day (Athenaeum Closed)	5 Prix Fixe Menu available in MDR	6 Prime Rib Buffet	7 Prix Fixe Menu available in MDR	8 Prix Fixe Menu available in MDR	9 Rath al Fresco Open!
10	11 Á la carte Dinner Service Closed	12 Prix Fixe Menu available in MDR	13 Prime Rib Buffet	14 Bastille Day Dinner Prix Fixe Menu available in MDR	15 Prix Fixe Menu available in MDR	16 Chef's Cooking Class *Classic Vietnamese Dishes* Rath al Fresco Open!
17	18 Family Night *Carnival* Á la carte Dinner Service Closed	19 Prix Fixe Menu available in MDR	20 Prime Rib Buffet National Hot Dog Day at Rath al Fresco	21 Prix Fixe Menu available in MDR	22 Wine Dinner *Ferrari-Carano* Prix Fixe Menu available in MDR	23 Rath al Fresco Open!
24	25 Á la carte Dinner Service Closed	26 Prix Fixe Menu available in MDR	27 Prime Rib Buffet	28 Prix Fixe Menu available in MDR	29 Prix Fixe Menu available in MDR	30 Rath al Fresco Open!
31	AUG 1 Á la carte Dinner Service Closed	2 Prix Fixe Menu available in MDR	3 Prime Rib Buffet	4 Prix Fixe Menu available in MDR	5 Prix Fixe Menu available in MDR Wine & Spirits Tasting – Bourbon	6 Rath al Fresco Open!

May & June New Members

Mr. James Abbott
Mr. K. Zachary Abbott
Ms. Rashmi Bansai
Mr. Joseph Bergstrom
Dr. Hao Cao
Dr. David Case
Mr. Alexander Cohen
Ms. Virginia Curry
Ms. Pamela Derry
Ms. Linda Edwards
Ms. Ruth Edwards
Ms. Nicole Karmen
Dr. Kirk Mckenzie
Mr. David Mispagel
Mrs. Thuy Nguyen-Onstott
Mr. Edwin Park
Ms. Jeanne Peng
Mrs. Mary Prickett
Mr. Matthew Rienzo
Mr. Fabien Royer
Dr. Mark Stalzer
Mr. Yanan Sui
Ms. Wei Wang

National Hot Dog Day Celebration

at Rath al Fresco

WEDNESDAY, JULY 20

Gourmet hot dogs $6.00 each
for any hot dog you want,
comes with garlic fries

Chili Dog
Chicago Dog
Banh Mi Dog
Ruben Dog
Cali Dog – *guacamole, tomato & cheddar*
Cuban Dog – *Swiss, pickle, mustard*

Chef's Cooking Corner

Vegetable Couscous Salad

Makes 6 portions

2 cups Israeli couscous
1 Tablespoon salt
2 cobs corn, roasted for 20 minutes in the husk
1 large English cucumber, small dice
3 ripe red tomatoes small dice
¼ cup radishes, small dice
¼ cup red onion, small dice
½ cup lightly chopped parsley leaves
½ cup lightly chopped cilantro leaves
¼ cup grated feta cheese
1 teaspoon ground cumin
1 teaspoon sumac
2 Tablespoons olive oil
1 lemon, zest and juice
1 Tablespoon preserved lemon, minced
Salt and black pepper to taste

1. Bring 3 quarts of water to a boil in a large sauce pot, add 1 tablespoon of salt and the Israeli couscous. Cook until tender, approximately 7-10 minutes. Remove from the stove and drain into a colander, rinse with cold water. Drain and place in a large mixing bowl.
2. Cut the corn from the cob and add to the couscous. Add the cucumber, tomatoes, radishes, red onion, parsley, cilantro, feta, cumin, sumac, olive oil and lemon juice. Stir together and season to taste with salt and black pepper.

CHEF'S COOKING CLASS

VIETNAM

SATURDAY, JULY 16

10:00 - 2:00 p.m.

Registration at 10:00 a.m.,

Class starts promptly at 10:15 a.m.

$88.00 per person

Pho
(Noodle Soup)

Banh Mi
(Vietnamese baguette)

Banh Xeo
(Sizzling Savory Crepes)

Coconut Fish Curry
with Sticky Rice

Cassava Cake with
Lemongrass Ice Cream

Chef's Cooking Classes provide informative, hands-on preparation and cooking lessons, 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.

Rath al Fresco & Friday BBQ Buffet

The Rath al Fresco is once again the favorite place to get together for members and their guests. The cool, breezy evenings of summer are the best time to relax and enjoy a refreshing, frosty beverage and a selection from our very tasty menu. On Fridays, in addition to á la carte selections, our very popular BBQ Buffet offers something for everyone, including a hot fudge sundae bar. The buffet menu changes weekly.

Buffet prices are $16.95 for adults; children (aged 11 and below) are $9.95

We will be open Saturdays this year: July 9, 16, 23, 30; August 6, 13, 20, 27; September 3.

BASTILLE DAY

THURSDAY, JULY 14

Seatings: 5:30 p.m. – 8:30 p.m
Seating every thirty minutes
$45.00 per person
Prix-Fixe Three-Course Menu

AMUSE BOUCHE

Salmon Tartar Cone
caviar, crème fraiche

APPETIZER
(choice of one)

Soupe a L'Oignon
French onion soup baked with a crust of crostini and Gruyere cheese

Tarte Tatin a La Tomate
grilled peach, blue cheese, persillade

Artichaud Grille
grilled lemon, lemon aioli

ENTREE
(choice of one)

Steak Frites
porcini crusted New York steak with garlic fries, haricots verts, Bearnaise and Bordelaise sauces

Coq au Vin
braised chicken in red wine sauce with pearl onions, carrots, mushrooms and bacon

Bouillabaisse
sea bass, shrimp, clams, mussels and lobster cooked in a saffron fish broth and served with spicy rouille and grilled bread

Meyer Lemon Arugula Ravioli
ratatouille, peas, cippolini onions, market carrots, nasturtium, roasted pepper sauce

DESSERT
(choice of one)

Cheese plate
selection of French cheeses with honeycomb, dried fruit and sliced bread

Crème Brulee

Fresh Berries

Profiteroles
cream puffs with vanilla ice cream, chocolate sauce, whipped cream and fresh berries

Family Night – Carnival

MONDAY, JULY 20

5:30 p.m. – 8:00 p.m.
Seating every half hour
6:00 p.m. Children's activities begin
$27.50 for Adults / $13.75 for Children (4-11 yrs.)
Complimentary for Toddlers (3 yrs. & under)

MEMPHIS BBQ BUFFET

Slow Roasted Beef Brisket

Dry-Rub Baby Back Ribs

BBQ Chicken with Memphis BBQ Sauce

Pecan Crusted Catfish

Collard Greens

Chayote with Black Eyed Peas

Corn Bread

Creamy Cole Slaw

Southern Caesar Salad

Shaved Fennel, Apple, Cranberry, Walnut and Gorgonzola Salad

Shrimp, Corn and Black Bean Salad

Mixed Greens with Tomato and Cucumber

Fresh Summer Melons

KIDS BUFFET

Memphis BBQ Nachos

Beanie Weenies

BBQ Chicken Wings

Macaroni and Cheese

DESSERT

Sweet Potato Pie

Pecan Pie

Apple Cobbler

Sock-It-To-Me-Cake

Strawberry Cream Cake

Ice Cream and Sorbet

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PASADENA, CA 91125

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Coming in August

WINE & SPIRITS TASTING
Bourbon
FRIDAY
AUGUST 5

FAMILY NIGHT
Barbecue – Luau
MONDAY
AUGUST 15

CLOSURE NOTICES: JUNE 27 – SEPTEMBER 26
Á la carte dining on Monday evenings only will be closed for the summer, from June 27 through September 26. The Main Dining Room reopens for evening á la carte dinner service on Monday, October 3.

Athenaeum Administration and Staff

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Membership & Guest Relations Coordinator
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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.

Rath al Fresco
Bar Service:
Monday – Saturday: 5:00 p.m. – 9:00 p.m.
Food Service:
Monday – Thursday: 5:00 p.m. - 8:30 p.m.
Friday & Saturday:
Food service available until 9:00 p.m.

The Athenaeum

551 South Hill Avenue, Pasadena, CA 91106
http://athenaeum.caltech.edu