



The Athenaeum



### ST. PATRICK'S DAY CELEBRATION

Celebrating St. Patrick's Day in the Rathskeller is guaranteed fun, whether you are Irish or not. Join us for our special corned beef & cabbage, prepared with potatoes, carrots, whole grain mustard and horseradish. Celebrate with pitchers of beer and flights of Irish whiskey.

#### FRIDAY, MARCH 15

Bar Service:  
4:30 to 10:00 p.m.  
Food Service:  
5:00 to 9:00 p.m.

#### 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

# The Update

MARCH 2019

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



### Seafood Prix Fixe Dinner

Join us for a fresh seafood dinner! Choose from a selection of appetizers, entrées, and decadent desserts to create a satisfying meal. Regular à la carte menu will not be available this evening. (Please see menu on page 5.)

#### THURSDAY, MARCH 7

5:30 p.m. – 8:30 p.m., *seating every half hour*  
\$59.00 per person



### Chef's Cooking Class – Food & Red Wine Pairing

Chef Kevin will teach you how to perfectly pair your favorite wines with food by discussing the flavors and characteristics of different wines and why they pair so well with certain dishes. This hands-on workshop is fun and educational. (Please see menu on page 5.)

#### SATURDAY, MARCH 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

### International Nights

International Nights are the perfect way to explore the culinary world without leaving town. Join us as we travel to Ireland and a Paris Bistro this month. The regular à la carte menu is also available.

#### MONDAY, MARCH 11 – Ireland

MONDAY, MARCH 25 – Paris Bistro  
5:30 p.m. – 8:30 p.m., *seating every half hour*  
\$42.00 per person

### Stonestreet Estate Wine Dinner

Stonestreet, a third generation vineyard in Alexander Valley, is one of the most expansive and multi-faceted mountain vineyards in the world. Fruit is harvested by hand and undergoes a distinctive process to produce a dynamic wine that showcases the flavor profile of the Mayacamas Mountain Range's Black Mountain. Partake in this special evening of estate grown wines perfectly paired with Chef Kevin's culinary creations. (Please see menu on our website.)



#### FRIDAY, MARCH 15

6:30 p.m. Reception  
7:00 p.m. Dinner  
\$130.00 per person

#### SAVE THE DATE!

### Easter Brunch

#### SUNDAY, APRIL 21

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

Please see our website for more details

EMPLOYEE OF THE MONTH  
JANUARY 2019  
GUSTAVO GONZALEZ



Gustavo Gonzalez is an esteemed member of our stewarding team and his valuable contributions include lending a hand in the kitchen, setting up club events, maintaining equipment, as well as building The Athenaeum's fresh herb garden.

Gustavo and his wife, Lourdes, have been married for 25 years and love going to Dodger games with their children.

EMPLOYEE OF THE YEAR  
2018  
MAYRA RAMOS



Mayra Ramos, a dedicated Administrative Assistant in our Private and Club Events department, is our 2018 Employee of the Year. Mayra stands out as an enthusiastic and knowledgeable part of the team, a sentiment echoed not only by the members she assists but also by her peers and the senior management team. Mayra's friendly demeanor and willingness to go above and beyond makes her a star on the private events team. Mayra is also a loving mother to her twelve-year-old son, Mauricio.



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

March – New Year  
for the ancient Romans!

Did you know that according to the oldest Roman calendars (before 150 B.C.), one year was only ten months long? The year started in March and ended in December (the tenth month named for the Latin number ten “*decem*” just like September was named for seven “*septem*”). January and February were just two nameless months called “winter.”

Start your Roman New Year by visiting the club and enjoying the **winter menus** before the spring menus are introduced in April.

My favorites for lunch are the *roasted beet and citrus salad*; the *grilled curried chicken salad*; and the *layered ahi tuna*. If you are yearning for something with more substance, try the *peppered candied bacon BLT* or the *grilled Korean short rib with kimchi fried rice*. Of course, you will never go wrong with the *Kobe burger* or the *Ora King Salmon*.

The Athenaeum's classic *lobster bisque* is a must for **dinner**. Or, try the *shrimp cocktail with a bloody mary cocktail sauce* or *bucatini with Dungeness crab with uni lobster sauce*. For vegetarians, the *portobello mushroom Wellington* is an excellent choice as an entrée. Want some seafood? Try the *pan roasted sea bass with saffron potato gratin* or the *pan roasted Hokkaido scallops with crispy pancetta and tomato risotto*. For a real hearty dinner, the *grilled hanger steak with caramelized onion jus*, or to share, the *côte de boeuf (cast iron seared bone-in ribeye steak with Bordelaise and Bearnaise)* are sure winners.

Don't forget a sweet ending with our iconic signature dessert, *Berries Athenaeum with vanilla bean ice cream, fresh berries and a splash of Grand Marnier*. There is also a *two-tone pot de crème with baked maple and chocolate custards*, or, an *apple cranberry cobbler with eggnog ice cream*. Yum!

On Friday, March 15, we are featuring the **Stonestreet Winery** for our wine dinner. This will be a five-course dinner which will feature their 2012 Riesling, 2015 Chardonnay, and two 2014 Cabernet Sauvignons.

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

A handwritten signature in cursive script that reads "Marisu Jimenez".

Marisu Jimenez  
General Manager

# • MARCH 2019 •

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
FEB 24	25	26	27	28	MAR 1	2
		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
	Prix Fixe Menu available in MDR	Prix Fixe Menu available in MDR	Prime Rib Buffet	Seafood Prix Fixe Dinner	Prix Fixe Menu available in MDR	Chef's Cooking Class – Food & Red Wine Pairing
10	11	12	13	14	15	16
	International Night <i>Ireland</i>  Prix Fixe Menu available in MDR	Prix Fixe Menu available in MDR	Prime Rib Buffet	Prix Fixe Menu available in MDR	Stonestreet Estate Wine Dinner  St. Patrick's Day in the Rathskeller	
17	18	19	20	21	22	23
	Prix Fixe Menu available in MDR	Prix Fixe Menu available in MDR	Prime Rib Buffet	Prix Fixe Menu available in MDR	Prix Fixe Menu available in MDR	
24	25	26	27	28	29	30
	International Night <i>Paris Bistro</i>  Prix Fixe Menu available in MDR	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>Brats n' Beer</i>	<b>Thursday</b> <i>Philly Cheesesteak</i>	<b>Friday</b> <i>Korean Fried Chicken</i>
---	------------------------------------	--	--	--

## CALTECH PLAYREADERS ~ THEATER OF THE IMAGINATION

SIXTY-SEVENTH SEASON: 2018/2019

*Chair: Joanne Doyle    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, March 5, 2019**  
**7:30 p.m.**

***My Cousin Rachel*, by Diana Morgan**  
**from the novel by Daphne DuMarurier**  
**Directed and Introduced by Doug Smith**

Young Philip Ashley returns from Italy after the suspicious death of his Uncle Ambrose. Unexpectedly, Ambrose's mysterious widow, Rachel, arrives. Philip becomes obsessed with exacting revenge on this young, beautiful, intoxicating woman. Did she murder Ambrose? Or, like his uncle, is Philip himself becoming delusional?

# Thank you for Supporting The Athenaeum

THE ATHENAEUM ARCHITECTURAL FUND (AAPF)

Mr. Charles Fairchild

Mrs. Gloria Lang

Mrs. Sharon L. Plotkin

WHH Foundation

The AAPF is an endowment fund dedicated to the ongoing maintenance and restoration of club facilities. If you would like to donate, please mail your check to Marisu Jimenez, General Manager, at The Athenaeum, 551 South Hill Avenue, Pasadena, CA 91106. Checks should be written to "The Athenaeum," with the memo line indicating "AAPF."

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](mailto:Marisu.Jimenez@caltech.edu).

## Reciprocal Club Spotlight:

### *Círculo Ecuestre, Barcelona, Spain*

Círculo Ecuestre offers a wide variety of recreational facilities and services, such as a sauna and steam room, outdoor pool, and private rooms located on the top floor for events and activities. The auditorium, which has seating available to 200 people, may be used as a conference hall for various business presentations.

*For letters of introduction to visit this private club, as well as the other reciprocal clubs listed on our website, contact the Front Desk at (626) 395-8200 or email [athdesk@caltech.edu](mailto:athdesk@caltech.edu).*



## NEW MEMBERS

Dr. Ryan Alimo	Mr. Newton Nguyen
Prof. Timothy Breen	Dr. Barbara Oberg
Mr. Peter Cuy	Mr. Umesh Padia
Dr. Erika Endrijonas	Dr. Mary Sarotte
Mr. William Gilbert	Prof. Ronald Siefert
Mrs. AnnaLiza Hail	Mr. Marland Sitt
Dr. Sarah Hanley	Dr. Laura Strassle
Dr. Jesse Hong	Mr. F. William Studier
Dr. Helen Horowitz	Mr. Szilard Szoke
Ms. Caley Moffatt	Prof. Samuel Wang
Prof. Richard Mooney	Mr. Alexander White

## CHEF'S COOKING CLASS

### *Pairing Food & Red Wine*

SATURDAY, MARCH 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

Duck Meatballs with Apricots and Pistachios

Onion Soup Gratin

Red Wine Braised Beef Short Ribs

*roasted garlic potatoes*

Cabernet Poached Pear

*plum sorbet*

## THANK YOU FOR TEACUPS & SAUCERS



We would like to thank Ms. Cynthia K. Chinn and Mrs. Beverly Jones for their kind donations to The Athenaeum's tea service.

Please note: Due to generous gifts to The Athenaeum's tea service collection, we have placed a hold on further donations at this time. The Athenaeum appreciates each of our wonderful donors.

# Seafood Prix Fixe Dinner

**THURSDAY, MARCH 7**

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

\$59.00 per person

*Choose one appetizer, one entrée, and one dessert*

## APPETIZERS

### Salmon and Ahi Poke

*macadamia, sesame, green onion, poke sauce,  
avocado, seaweed salad*

### Dungeness Crab Cake

*corn salad, roasted tomato vinaigrette, remoulade*

### Grilled Tomato Garlic Octopus

*squid ink risotto, calamari, chimichurri*

## ENTRÉES

### Bouillabaisse

*littleneck clams, Salt Spring mussels, monkfish,  
rockfish, and scallop simmered in seafood broth with  
saffron, grilled bread and rouille*

### Curry Lime Scallops

*pan seared with crab coconut risotto and bok choy*

### Bacon Wrapped Colossal Prawn and Swordfish

*preserved lemon sauce, lime caviar,  
olive oil potato purée*

## DESSERTS

### Key Lime Torte

*raspberry sorbet*

### Coconut Tiramisu

*toasted almonds, exotic fruit salsa*

### Mango Raspberry Cake

*raspberry coulis, fresh berries, pistachios*

# STONE STREET

ESTATE VINEYARDS

## WINE DINNER

**FRIDAY, MARCH 15**

6:30 p.m. Reception

7:00 p.m. Dinner

\$130.00 per person

## RECEPTION

Hors D'oeuvres

*Sauvignon Blanc, Stonestreet, Alexander Valley,  
2015*

## DINNER

Pesce Crudo

*fresh tuna, sea bass, fresh shrimp and uni with olive  
oil, citrus, capers and basil oil*

*Riesling, Stonestreet, Alexander Valley, 2012*

Hokkaido Scallop with Lobster

*fresh pea coulis, salmon roe*

*Chardonnay, Stonestreet, Alexander Valley, 2015*

Cassoulet

*duck, sausage, pancetta, cannellini beans*

*Cabernet Sauvignon, Chardonnay, Stonestreet,  
Alexander Valley, 2014*

Roast Wagyu Beef Striploin

*mushrooms, roast squash, brussel sprouts, carrot  
caramel, red wine sauce*

*Cabernet Sauvignon, Chardonnay, Stonestreet,  
Rockfall, Alexander Valley, 2014*

Chocolate Orange Tiramisu

*Orange Muscat, Kendall Jackson, Late Harvest,  
Monterey, 2014*





CALIFORNIA INSTITUTE OF TECHNOLOGY  
PASADENA, CA 91125

ADDRESS SERVICE REQUESTED

NON-PROFIT ORG  
U.S. POSTAGE  
PAID  
PERMIT #583  
PASADENA, CA

## Coming in April

<i>International Nights</i> <i>Southern India</i> MONDAY, APRIL 8	<i>Sicily</i> MONDAY, APRIL 22	<i>Burger Night</i> FRIDAY, APRIL 12	<i>Easter Brunch</i> SUNDAY, APRIL 21	<i>Chef's Cooking Class</i> <i>Steaks &amp; Accompaniments</i> SATURDAY, APRIL 27
---	-----------------------------------	---	--	---

## Athenaeum Administration and Staff

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

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

Membership & Guest Relations  
Coordinator  
SUSAN WANG  
Phone: (626) 395-8266  
Email: [susanw@caltech.edu](mailto:susanw@caltech.edu)

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

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

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

General Manager  
MARISU JIMENEZ, CCM  
Phone: (626) 395-8260  
Email: [marisu.jimenez@caltech.edu](mailto:marisu.jimenez@caltech.edu)

Director, Private and Club Events  
DEBBIE IGNA  
Phone: (626) 395-8264  
Email: [digna@caltech.edu](mailto:digna@caltech.edu)

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

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

Manager, Private & Club Events  
BONNIE WEILER  
Phone: (626) 395-8263  
Email: [bweiler@caltech.edu](mailto:bweiler@caltech.edu)

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

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

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

## 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 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>