



The Athenaeum

# The Update

MAY 2017

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

## MEMORIAL DAY

The Athenaeum will be closed for breakfast, lunch, and dinner on Monday, May 29, 2017 in observance of the Memorial Day Holiday.

Continental breakfast will be offered to our hotel guests only 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

## Mother's Day Brunch

SUNDAY, MAY 14

Seating every half hour from 9:30 a.m. – 1:30 p.m.

\$55.00 per person / \$59.00 per person after May 8

\$31.00 for children aged 4-11; complimentary for children aged 3 and under.

We will make it very special and easy for you to honor one of the most important people in your life, your mother. With entrees sure to tempt even the most discerning of taste buds, treat Mom to a delicious meal surrounded by those who cherish her.

(Please see menu on page 5)

## Cinco de Mayo at Rath al Fresco!

FRIDAY, MAY 5

4:30 p.m. to 9:00 p.m.

Join us on this annual celebration of Mexican heritage and culture outside at Rath al Fresco. A variety of festive foods and beverages await you. We will have a buffet that evening brimming with the best of Cocina Mexicana. The bar will feature pitchers of Margaritas and flights of tequila. For this evening reservations can, and should, be made for parties of ten or more. (Please see menu on page 4).

## Wine & Spirits Tasting – Tequila

WEDNESDAY, MAY 3

6:30 p.m.

\$35.00 per person

The smooth and spicy flavors of tequila are explored at this exclusive tasting event. Enjoy multiple tequila selections paired with some tasty small bites from Mexico.

## Chef's Cooking Class

Modern Spring & Summer Desserts

Join us this month as Chef Kevin Isacson teaches you all about modern spring and summer desserts. Class demonstration and preparation followed by class luncheon. (Please see menu on page 4.)

SATURDAY, MAY 20

10:00 a.m. – 2:00 pm

10:00 a.m. Registration

10:15 am Class (begins promptly)

\$92.00 per person

## International Nights

International Nights are the perfect way to explore the culinary world without leaving town. Join us on these special evenings. International prix-fixe dinners available in addition to á la carte dinner. (Please see menus on website.)

MONDAY, MAY 8 – Ivory Coast

MONDAY, MAY 22 – Limousin

Seating from 5:30 pm – 8:30 pm

\$35.00 per person

## Rath al Fresco

Our most popular dining experience opens in its new location on **Friday, May 12.**

We hope to see you there under the trees!

**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.



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(MARISU'S MESSAGE CORNER)

## Celebrating May and the Opening of Rath al Fresco Season!

Spring sprouts in March but the best blooms are in May. May is the month in between spring and summer and has the most ideal weather for festivals and celebrations. The Athenaeum celebrates mothers at its annual ***Mother's Day Brunch*** on ***Sunday, May 14***. Dads, make your reservation early as this brunch fills up quickly because the best place to celebrate is here at The Athenaeum.

Cinco de Mayo is another celebration of note during this month. In Mexico, the celebration is to commemorate the unlikely victory of the Mexican army over French forces at the Battle of Puebla. In the United States, this date has become associated with the celebration of the Mexican-American culture. The celebrations begin with a ***Tequila Tasting*** on ***Wednesday, May 3*** and culminates with a ***Mexican themed buffet*** offered in the Rathskeller on Friday, ***May 5***. ***But wait, we are celebrating outdoors – in the new Rath al Fresco!*** Reservations required for groups of ten or more. Festivities start at 4:30 p.m.

***The Pavilion***, the new kitchen, opened its doors at lunch on ***April 18*** offering members an active ***“grab & go” program***. Come and experience the new kitchen and grab a bite to eat. You may take your lunch to-go or eat under the shade of the deodar trees.

New spring menus for lunch and dinner were started mid-April. Try the ***peppered candied bacon BLT*** with *avocado cilantro mayo, Bibb lettuce, heirloom tomato, 9-grain bread and apple cranberry walnut salad*, or, the ***Korean short rib tacos*** with *kimchi, sriracha aioli and green onions on a homemade tortilla and served with sweet potato fries*. For a hardy lunch, the ***teriyaki ribeye steak*** with *roast peewee potatoes and cherry tomatoes and black garlic green beans* will hit the spot.

For the new spring ***dinner*** menu, try the ***exotic mushroom soup with herbs and brie gratin***. This was a big favorite among the Food Committee members during the tasting. Also a big hit was the ***Spanish style mussels*** with *chorizo, sofrito, tomato, white wine and smoked paprika fries*. The ***grilled grass-fed filet mignon*** with *asparagus, English peas, pea tendrils, and potato leek purée* and the ***lardo wrapped prawns*** with *tagliatelle and pancetta, peas and lobster sauce* are going to be real crowd pleasers.

***The Rath al Fresco opens Friday, May 12 this year***. See you in our new location, just north of where we used to be seated. Bar opens at 5:00pm.

I look forward to seeing you all at the Rath al Fresco. Please drop by my office when you are next at the club.

Marisu Jimenez  
General Manager



### EMPLOYEE OF THE MONTH

MARCH 2017

RUBY BALES

Ruby Bales was selected as our Employee of the Month for March. Ruby has been at The Athenaeum for 20 years and has always worked in our Private Events office. Ruby is currently one of our Private Events Administrative Assistants. All of our members, and Caltech and JPL staff, enjoy working with Ruby as they plan their special meetings and social events. Ruby helps them along with all of the important details so nothing is left to chance.

Ruby was born in Manila Philippines, and came to the United States in 1988. She and her husband Dindo have three adult children and three grandchildren.

Ruby is always a pleasure to work with and deserves the Employee of the Month award.

**Congratulations Ruby!**

# • MAY 2017 •

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
APR 30	1 Prix Fixe Menu available in MDR	2 Prix Fixe Menu available in MDR	3 Wine & Spirits Tasting – <i>Tequila</i>  Prime Rib Buffet	4 Prix Fixe Menu available in MDR	5 Cinco de Mayo Fiesta in the Rathskeller  Prix Fixe Menu available in MDR	6
7	8 International Night <i>Ivory Coast</i> Prix Fixe Menu available in MDR	9 Prix Fixe Menu available in MDR	10 Prime Rib Buffet	11 Prix Fixe Menu available in MDR	12 Rath al Fresco Grand Opening  Prix Fixe Menu available in MDR	13
14 Mother's Day Brunch	15 Prix Fixe Menu available in MDR	16 Prix Fixe Menu available in MDR	17 Prime Rib Buffet	18 Prix Fixe Menu available in MDR	19 Prix Fixe Menu available in MDR	20 Chef's Cooking Class – <i>Modern Spring &amp; Summer Desserts</i>
21	22 International Night <i>Limousin</i> Prix Fixe Menu available in MDR	23 Prix Fixe Menu available in MDR	24 Prime Rib Buffet	25 Prix Fixe Menu available in MDR	26 Prix Fixe Menu available in MDR	27
28	29 Institute Holiday Athenaeum Closed	30 Prix Fixe Menu available in MDR	31 Prime Rib Buffet	JUN 1 Prix Fixe Menu available in MDR	2 Prix Fixe Menu available in MDR	3

## CALTECH PLAYREADERS: THEATER OF THE IMAGINATION

*A View from the Bridge* by Arthur Miller

Directed by John Davidson

*Produced by special arrangement with  
Dramatists Play Service, Inc.*

**Tuesday, May 2, 2017, 7:30 p.m.**  
*(note new curtain time)*

Pulitzer-winning playwright Arthur Miller illumines the exalted notion that classic tragedy and the modern, common man can co-exist. In *A View from the Bridge*, Eddie is a self-imploding Brooklyn longshoreman, a combustible presence in an uneasy ménage with his wife Beatrice, whom he loves too little, and his 17-year old niece Catherine, whom he possessively adores.

## NEW MEMBERS

Dr. Navid Ataei	Ms. Cristina Lutz
Mrs. Kathryn Barger	Dr. Megan Martik
Dr. Christopher Barnes	Mr. Sean McKenna
Dr. Rebecka Beldegrun	Dr. Feng-ying Ming
Dr. Gary Blackwood	Mr. Jeffery Morawetz
Ms. Eva Bokor	Mr. John Naviaux
Mr. Edwin Brown	Dr. Carl Pabo
Mr. Jacob Chapsky	Mrs. Vivian Pahati
Dr. David Chavez	Dr. Georgios Rigas
Dr. Siyu Chen	Mr. Robert Rodite
Mr. Carl Chen	Dr. Terry Rosen
Dr. Harry Choi	Mr. Tyler Ross
Mr. Benjamin Clark	Dr. Lukas Schimmer
Mr. Colin Davies	Mr. Robert Shotwell
Mrs. Jasmine Delgado	Dr. Meluin Simon
Mr. Nishant Desai	Mr. Mojolaoluwa Sonola
Mr. Andrew Harris	Dr. Jonathan Spaulding
Dr. Roy Holt	Ms. Melissa Tanner
Dr. Charles Holt	Mr. Brian Timar
Dr. Eddie Hong Hu	Ms. Kimberly Weed
Mr. John Hubenschmidt	Ms. Alex Welch
Mr. Daniil Ilyin	Ms. Liang Yan
Dr. Sierra Kort	Ms. Candace Younger
Mrs. Hannah Kully	Mrs. Katherine Yundt
Dr. Taylor Lawrence	Ms. Ana Liza Zell



# 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 March 7, 2017).

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 will open on May 12, after months 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 or 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 special gift, please contact Marisu at (626) 395-8260 or Marisu.Jimenez@Caltech.edu.

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## The Athenaeum Architectural Preservation Fund (AAPF)

Dr. Jeffrey E. Segall & Mrs. Theresa G. Beyer

## The Rath al Fresco Pavilion and Gardens

RAF FRIENDS (\$9,999 AND BELOW)

Mr. & Mrs. John Lewis  
Dr. Gajanana C. Birur

Anonymous  
*In Memory of J. B. Earl*

Dr. Judith R. Goodstein  
*In Memory of Bonnie Ludt*

## CINCO DE MAYO BUFFET

FRIDAY, MAY 5

\$14.50/person

Chicken Mole

Vegetable Cheese Enchiladas

Tacos Made to Order

*Carne Asada, Achiote Chicken,  
Mushrooms and Roasted Chiles*

*Accompaniments:*

*Cabbage, Cilantro and Onions, Limes, Radishes  
Roasted Green Chile Cream Salsa, Mild Pico de Gallo,  
Tomatillo Salsa, Mango Avocado Salsa, Guacamole,  
Sour Cream*

Tex-Mex Vegetable Salad

Mixed Green Salad with Dressings

Black Beans

Tropical Fruit Salad

## CHEF'S COOKING CLASS Modern Spring & Summer Desserts

SATURDAY, MAY 20

Registration at 10:00 a.m.

Class starts promptly at 10:15 a.m.

\$92.00 per person

Dark Chocolate Popsicle

*bonbons, ganache, berries*

Coconut Lime Panna Cotta

*coconut tapioca pudding, roasted cashews, finger lime*

Lemon Goat Cheesecake

*preserved lemon cookie, blueberries*

Key Lime Tart

*tropical salsa, coconut sorbet, mango coulis*

Passion Fruit Meringue

*passion curd, passion fruit gel, kiwi coulis*

*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.*

# *Mother's Day Brunch*

**SUNDAY, MAY 14**

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

\$55.00 per person / \$59.00 per person after May 8

\$28.00 for children aged 4-11; complimentary for children aged 3 and under.

## **Juices**

*Fresh Squeezed Orange, Fresh Apple,  
Organic Carrot and Cranberry Juices*

## **Just Baked This Morning**

*Athenaeum Scones with Crème Fraîche  
and Lemon Curd*

*Mini Assorted Muffins, Assorted Bagels  
and Cream Cheese*

*Kouign Amann, Dulce de Leche Croissants  
Rustic Breads  
Hot Cocoa*

## **Chilled Spring Platters**

*Albacore Nicoise Salad*

*Roasted Sweet Corn Barley Salad  
with Spinach and Feta*

*Caesar Salad with Garlic Croutons  
and Herbed Anchovy Dressing*

*Fresh Spring Fruit Display*

*Wild Baby Arugula with Red Onion, Macadamias  
and Passion Fruit Dressing*

*Chilled Cucumber Salad*

*with Pickled Red Onions and Grape Tomatoes*

*Seafood Pasta Salad*

## **Seafood Selections**

*Shrimp Cocktail, King Crab Legs,*

*Oysters on the Half Shell-Mignonette*

*Smoked Salmon*

## **Eggs and Things**

*Mediterranean Chicken Sausage  
and Applewood Smoked Bacon*

*Roast Potatoes with Herbs and Garlic*

*Goat Cheese, Roasted Pepper and Asparagus Quiche  
Eggs Benedict on Croissants*

## **Omelets Made To Order**

*Mushrooms, Tomato, Green Onion, Rock Shrimp,  
Peppers, Ham, Bacon,*

*Chorizo, White Cheddar and Fontina*

## **Belgian Waffle and Pancake Bar**

*Freshly made waffles and pancakes with apple raisin  
compote, fresh berries, caramel bananas, whipped cream  
and maple syrup*

## **Entrées Du Jour**

*Salt and Pepper Roast Prime Ribs of Beef*

*Herb Roasted Pork Loin with Caramelized Apple Relish*

*Grilled Salmon with Mango Salsa*

*Moroccan Grilled Chicken with Ginger Glaze*

*Roasted Tri-Color Cauliflower*

*Olive Oil Boursin Whipped Potatoes*

## **Kids Korner**

*Macaroni and Cheese, Teriyaki Turkey Meatballs*

*BBQ Chicken Fingers, Tater Tots, Vegetable Sticks*

## **Sweet Treats**

*Cream Puffs and Chocolate Eclairs*

*Spring Macarons, Mini Cupcakes*

*Mini Crème Brulee, Assorted Gourmet Pastries*

*Red Velvet Cheesecake, Tiramisu, Lemon Raspberry Cake*

*Ice Creams and Sorbets*



CALIFORNIA INSTITUTE OF TECHNOLOGY  
PASADENA, CA 91125

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PASADENA, CA

## Coming in June

INTERNATIONAL NIGHTS <i>Korea</i> MONDAY JUNE 5	INTERNATIONAL NIGHTS <i>Bahamas</i> MONDAY JUNE 19	<i>Lobster Night</i> FRIDAY JUNE 23	<i>Chef's Cooking Class Pizza, Pasta &amp; Olive Oil</i> SATURDAY JUNE 24	<i>Family Night Magic Night</i> MONDAY JUNE 26
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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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General Manager  
MARISU JIMENEZ, CCM  
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KEVIN ISACSSON, CEC  
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Director, Food & Beverage  
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Director, Club Events & Special Projects  
VICTORIA HIDALGO, CPCE  
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Manager, Private & Club Events  
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Manager, Private & Club Events  
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Director, Hotel Operations & Membership  
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Membership & Guest Relations Coordinator  
LAURA DENENHOLZ  
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Email: [laura.denenholz@caltech.edu](mailto: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

<p><b>DINING ROOM SCHEDULE</b></p> <p><b>BREAKFAST</b> Monday to Friday – 7:00 a.m. to 9:00 a.m.</p> <p><b>LUNCH</b> Monday to Friday – 11:30 a.m. to 1:30 p.m.</p> <p><b>DINNER</b> Monday, Tuesday, Thursday, Friday 5:30 p.m. to 9:00 p.m.</p> <p><b>PRIME RIB BUFFET</b> Every Wednesday Evening 5:30 p.m. to 9:00 p.m. <i>(Non-beef options are always available)</i></p> <p><b>HAYMAN LOUNGE</b></p> <p><b>BAR SERVICE</b> Monday to Friday: 4:30 p.m. – 10:00 p.m.</p> <p><b>FOOD SERVICE</b> Monday to Wednesday: 5:00 p.m. – 8:45 p.m. Thursday &amp; Friday: Food service available until 9:00 p.m.</p> <p><b>RATHSKELLER / RATH AL FRESCO</b></p> <p><b>Bar Service:</b> Monday – Thursday, 4:30 p.m.–9:00 p.m. Friday, bar service until 10:00 p.m.</p> <p><b>Food Service:</b> Monday – Thursday, 5:00 p.m.– 8:45 p.m. Friday, food service until 9:00 p.m.</p> <p><b>The Pavilion</b> Lunch Grab &amp; Go Monday – Friday, 11:00 a.m. – 2:00 p.m.</p>
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*The Athenaeum*

551 South Hill Avenue, Pasadena, CA 91106

<http://athenaeum.caltech.edu>