



The Athenaeum

The Update

MAY 2018

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

**RATH AL FRESCO
OPENS ON
MAY 11TH!**

We hope to see you there! Please see page 3 for more information.

MEMORIAL DAY
The Athenaeum will be closed for breakfast, lunch, and dinner on Monday, May 28th, 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
CLUB 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 13

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

\$65.00 per person / \$69.00 per person after May 7

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

This Mother's Day, treat your mom to nothing but the very best. The Athenaeum is the perfect place to celebrate her with a lavish brunch in an extraordinary setting.

Chef Kevin Isacson makes sure there is something for everyone with bounties of food sure to fill her stomach and her heart, as well.

(Please see menu on page 5.)

Please note: Due to the size of this event, we regret that no special requests will be accepted with your reservation. Seating preferences will be offered on a "first come, first served" basis when you check in at the podium. We appreciate your cooperation with this policy.

Wine & Spirits Tasting – Mezcal & Tequila

WEDNESDAY, MAY 2

6:30 p.m.

\$35.00 per person

The smooth and spicy flavors of Mezcal and tequila are explored at this exclusive tasting event. Enjoy multiple Mezcal and tequila selections paired with some tasty small bites from Mexico. (Please see website for more information.)

(10% discount coupon provided for any club dining venue that evening only.)

Cinco de Mayo Buffet

FRIDAY, MAY 4

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

\$18.62 per person

Celebrate this festive day the right way! Enjoy refreshing margaritas and flights of tequila and an all-you-can-eat Mexican buffet that includes a made-to-order taco station. (Please see menu on website.)

Mount Veeder Wine Tasting

FRIDAY, MAY 4, 5:30 p.m. – 7:30 p.m.

\$45.00 per person

Mount Veeder wineries are not open to the public, making their wines very difficult to acquire. This is a rare opportunity to taste and order Mount Veeder wines on site so don't miss out! We look forward to seeing you there...cheers! (Please see menu on page 4.)

CHEF'S COOKING CLASS – Organic Farm to Table

SATURDAY, MAY 26

10:00 a.m. – 2:00 p.m.

10:00 a.m. – Registration

10:15 a.m. – Class begins promptly

\$92.00 per person

Join us as Chef Kevin Isacson teaches you about the farm-to-table movement and available local farm produce, meats, and seafood. Class demonstration and preparation followed by class luncheon. (Please see website for menu.)

EMPLOYEE OF THE MONTH
MARCH 2018
ANA PAGUYO



Ana is our Food & Beverage Administrative Assistant and she does a superb job at coordinating reservations for the club's special events and dining experiences to ensure our members are happy. She has worked at The Athenaeum for 11 years and this is her second time as Employee of the Month.

Asked what she loves about her job, she says, "I love the camaraderie amongst the staff. As a whole, Caltech is a nice place to work."

Outside of work, Ana loves playing tennis on the weekends and taking road trips and spending time with her husband, Roland, their daughter, Roanne, and their family dog, Poncho.

**Congratulations, Ana,
for a job well done!**

CHECK PAYMENTS

Please ensure you send your check payments with the top portion of your member statement (above the perforated line) to **California Institute of Technology, File 749058, Los Angeles, CA 90074-9058**. This will help ensure payments are applied to the correct member account. Sending payments directly to The Athenaeum through campus mail or dropping payments at the Front Desk delays the process of applying your payment to your account.



m²c
(MARISU'S MESSAGE CORNER)

Celebrating Mothers and the al Fresco Season

The big celebration in the month of May is *Mother's Day* on **Sunday, May 13**. Mother's Day is celebrated annually in over 40 countries, but not necessarily on the second Sunday of May. The modern Mother's Day holiday, as we know it, was first celebrated in 1908 when Anna Jarvis held a memorial for her mother at St. Andrew's Methodist Church in Grafton, West Virginia. Bring your mother, grandmothers or those who you want to honor as a mother to **brunch at The Athenaeum**, it is the best place to celebrate mothers on their special day. Our Executive Chef and his staff have created a menu that will gratify and please all palates. Make your reservations early as this event sells out early.

Cinco de Mayo is being celebrated at the club outdoors on **Friday, May 4**, on the south lawn! No reservations required, just bring your *amigos* and *amigas* to partake in the Mexican-themed buffet that Chef and his crew will prepare that evening. Don't forget to have some tequila to celebrate. *Salud!*

New **spring menus** were available mid-April for **à la carte lunch and dinner**. The *croque monsieur*, a *French grilled cheese with Gruyere, Bayonne ham, spring greens salad and garlic fries*, will surely be everyone's favorite at lunch. It will also be hard to choose between the *avocado toast with smoked salmon* and the *Moroccan spiced carrots with spinach and mint*. Such a dilemma!

At **dinner** time, the starter line-up with *truffled mushroom and taleggio*; the *French onion soup soufflé* or the *vegetable garden salad* make for very interesting first course choices for the evening. The decision is even harder to make with main entrée selections such as *bouillabaisse*; *pan seared diver scallops with carrot sunchoke, fresh pea salad and citronette* and the *grilled prime filet mignon*.

Come have lunch and dinner several times over the spring to taste all the goodness in the spring menus. We look forward to seeing you and setting a table for you and your guests.

The Rath al Fresco opens Friday, May 11, this year. This is the second year we will be in our new location. Be there when the bar opens at 5:00 p.m. Cheers!

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

• MAY 2018 •

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
APRIL 29	30	MAY 1	2	3	4	5
	Prix Fixe Menu available in MDR	Prix Fixe Menu available in MDR	Mezcal & Tequila Tasting Prime Rib Buffet	Prix Fixe Menu available in MDR	Mt. Veeder Wine Tasting Cinco de Mayo on South Lawn No à la carte dinner	
6	7	8	9	10	11	12
	International Night Yucatan Prix Fixe Menu available in MDR	Prix Fixe Menu available in MDR	Prime Rib Buffet	Prix Fixe Menu available in MDR	Rath al Fresco Opens Prix Fixe Menu available in MDR	
13	14	15	16	17	18	19
Mother's Day Brunch	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	
20	21	22	23	24	25	26
	International Night French Bistro Prix Fixe Menu available in MDR	Prix Fixe Menu available in MDR	Prime Rib Buffet	Pavilion Grab & Go Prix Fixe Menu available in MDR	Pavilion Grab & Go Prix Fixe Menu available in MDR	Chef's Cooking Class – Organic Farm to Table
27	28	28	39	31	JUNE 1	2
	INSTITUTE HOLIDAY ATHENAEUM CLOSED	Prix Fixe Menu available in MDR	Prime Rib Buffet	Prix Fixe Menu available in MDR	Prix Fixe Menu available in MDR	

RATH AL FRESCO OPENS FRIDAY, MAY 11

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, 5:00 p.m. – 9:00 p.m.

This favorite dining experience will be re-opening in this beautiful weather on Friday, May 11th. Bring your family and friends and relax with our exciting new seasonal menu and enjoy refreshing drinks under the trees!

International Nights

5:30 p.m. – 9:00 p.m. Seating every half hour – \$39.00 per person

YUCATAN

MONDAY, MAY 7

Chicken Empanada

avocado, charred tomato chile sauce, nopalitos salad

Cochinita Pibil

*house made tortillas, pickled onions,
black beans, white rice*

Flan de Queso

French Bistro

MONDAY, MAY 21

Salade d'Asperges

*asparagus, piquillo pepper marmalade,
burrata, Bayonne ham*

Steak Frites

*grilled ribeye steak with green peppercorn sauce,
Béarnaise sauce, arugula and garlic fries*

Mt. Veeder Wine Tasting

FRIDAY, MAY 4

5:30 p.m. – 7:30 p.m. • \$45.00 per person

FEATURED WINERIES

Brandlin, VGS Chateau Potelle, The Hess Collection Winery, Lagier Meredith, Marketta Winery, Mount Veeder Winery, O'Shaughnessy Estate Winery, Progeny, Random Ridge, Pilcrow, Robert Craig Winery, Yates Family Vineyards, Sky Vineyards and Vinoce.

FOOD MENU

Tomato Chicken Vodka Pasta
Rosemary Skewered Lamb Meatballs with Romesco
Baked Brie with Apples and Almonds
Charcutiere Display
Cheese Display
Tomato Bocconcini Salad
Display of Fresh and Dried Fruits
Asparagus Salad with Radishes, Fennel
and Champagne Vinaigrette
Marcona Almonds



NEW MEMBERS

Mr. William Ahmanson	Mr. Alexander Mehran Sr.
Ms. Jane Barger	Ms. Luizetta Navrazhnykh
Mr. Daniel Bowden	Ms. Sabrina Pirzada
Ms. Kalyn Chang	Dr. Nagendranath Reddy
Ms. Laura Chao	Mr. Rajib Schubert
Dr. Dean Cheikh	Mr. Biren Shah
Dr. Jillian Clinton	Dr. Timothy Shepodd
Mr. John Deyto	Ms. Ayaana Sikora
Dr. Vu Dinh	Dr. Miles Smith
Ms. Michelle Fry	Mr. Sean Symon
Mr. Thomas Jedrey	Mrs. Linda Tolbert
Dr. Seppo Laine	Mr. Daniel Torelli
Mr. Shaun Lee	Ms. Sarah Urdahl
Dr. Lin Luo	Mr. Wesley Yu

Thank you for Supporting The Athenaeum

Thank you to the most recent donors to
The Athenaeum, as of March 30, 2018:

THE ATHENAEUM ARCHITECTURAL FUND (AAPF)

C. Joseph and Shwu-Nuo Chang
Mr. William G. Leflang
Mrs. Ann B. Munger
Dr. and Mrs. Mark Wiedenbeck



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.

REQUEST FOR TEACUPS & SAUCERS

We would like to thank the following for their lovely donations to The Athenaeum's tea service:

Ms. Cynthia Compton
Mrs. Barbara Donagan
Mrs. Sharon F. Wright,
in memory of
Mrs. Helen M. Wright



The Athenaeum gratefully accepts fine china teacups, saucers, and tea service items; we extend an invitation to members who wish to contribute to the eclectic beauty of the club's collection. China may be mismatched or incomplete, but must be in good condition, with no chips. If you have any questions, please call Valinda Richardson at (626) 395-8277. Your generosity is greatly appreciated.

Mother's Day Brunch

SUNDAY, MAY 13

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

\$65.00 per person / \$69.00 per person after May 7

\$31.00 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*

*Morning Rolls, Blueberry, Apple and
Banana Muffins*

*Assorted Danish, Seeded Wheat Croissants
Rustic Breads
Hot Cocoa*

Chilled Spring Platters

Albacore Nicoise Salad

*Heirloom Tomatoes and Fresh Mozzarella
with Balsamic*

*Caesar Salad with Garlic Croutons
and Herbed Anchovy Dressing*

Fresh Spring Fruit Display

*Strawberry Citrus Spinach Salad
with Yogurt Dressing*

Artichoke Farro Salad

*Curried Chicken Salad with Grapes
and Sun Dried Tomato*

Seafood Selections

Shrimp Cocktail, King Crab Legs,

Oysters on the Half Shell,

Smoked Salmon

Eggs and Things

*Mediterranean Chicken Sausage
and Applewood Smoked Bacon*

Brisket Hash with Roasted Peppers

Baked Eggs with Spinach and Mushrooms

Lemon Ricotta Blintzes

Omelets Made To Order

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

Chorizo, White Cheddar and Gouda

Belgian Waffle and Red Velvet Pancakes

*Freshly made Waffles and Red Velvet Pancakes with
Apple Raisin Compote, Macerated Berries, Caramel
Bananas, Whipped Cream and Maple Syrup*

Entrées du Jour

Salt and Pepper Roast Prime Ribs of Beef

Garlic Roast Leg of Lamb with Apricot Chutney

Mousseline Stuffed Fillet of Sole

Moroccan Spiced Grilled Chicken with Ginger Glaze

Steamed Asparagus with Carrot Coulis and

Tarragon Sauce

Olive Oil Boursin Whipped Potatoes

Kids Korner

Macaroni and Cheese, Teriyaki Turkey Meatballs

BBQ Chicken Fingers, Tater Tots, Vegetable Sticks

Sweet Treats

Mini Berry Tarts, Chocolate Pot de Crème,

Lemon Raspberry Cake, S'mores Bars,

Assorted Mini Gourmet Pastries, Mini Cupcakes

Petite Dessert Cups, Dulce de Leche Cheesecake

Ice Creams and Sorbets





CALIFORNIA INSTITUTE OF TECHNOLOGY
PASADENA, CA 91125

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Coming in June

INTERNATIONAL NIGHTS <i>Marseille</i> MONDAY JUNE 4	<i>Genoa</i> MONDAY JUNE 18	<i>Wine & Spirits</i> <i>Tasting – Chardonnay</i> <i>Around the World</i> WEDNESDAY JUNE 6	<i>Lobster</i> <i>Night</i> FRIDAY JUNE 22	<i>Chef's Cooking Class –</i> <i>Head to Tail Cooking</i> SATURDAY JUNE 23	<i>Family Night</i> <i>Barbeque / Luau</i> SUNDAY JUNE 25
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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
MARISU JIMENEZ, CCM
Phone: (626) 395-8260
Email: marisu.jimenez@caltech.edu

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

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MEETA BINDRA, CPA
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Manager, Banquets
DEXTER JEREMIAH
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Email: dexter.jeremiah@caltech.edu

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

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

Membership & Guest Relations Coordinator
SUSAN WANG
Phone: (626) 395-8266
Email: 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

The Pavilion Lunch Grab & Go, Deliveries
Phone: (626) 395-8253

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 / RATH AL FRESCO

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 PAVILION:

Lunch Grab & Go
Monday – Friday, 11:30 a.m. – 1:30 p.m.

The Athenaeum

551 South Hill Avenue, Pasadena, CA 91106

<http://athenaeum.caltech.edu>