



The Athenaeum



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À la carte dining on Monday evenings will be closed for September and will re-open on October 7.

LABOR DAY

The Athenaeum will be closed for breakfast, lunch, and dinner on Monday, September 2, in observance of the Labor Day holiday. Continental breakfast will be offered to our hotel guests only.

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

SEPTEMBER 2019

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

Charles Krug Wine Dinner

Join us for a special wine dinner that begins with an hors d'oeuvres reception, with wine pairings; then dinner with each course paired with Charles Krug wines. (Please see menu on website.)



FRIDAY, SEPTEMBER 6

6:30 pm Reception
7:00 pm Dinner
\$135.00 per person

Seafood & Crab Crack

Experience the freshest selection of seafood at this Athenaeum favorite, complete with a hot carving station and sushi bar. (Please see menu on website.)

FRIDAY, SEPTEMBER 27

5:30 p.m. – 8:00 p.m.,
seating every half hour
\$93.00 for adults / \$35.00 for children ages 4 – 11
Complimentary for children ages 3 & under

Chef's Cooking Class – California Wine Country Cuisine

Executive Chef Kevin Isacson welcomes you into The Athenaeum kitchen for a hands-on lesson about dishes celebrating California wine country. (Please see menu on page 5.)

SATURDAY, SEPTEMBER 28

10:00 a.m. – 2:00 p.m.
\$110.00 per person

2019 Holiday Season

Reservations for all holiday events open on Monday, September 9, at 9:00 a.m. We strongly encourage you to book your reservations online as a high volume of calls come in when reservations open and this may delay your call. For questions regarding how to log in to your account, we recommend calling the Front Desk prior to September 9. To make your reservations by phone, please call (626) 395-8282.

Holiday Afternoon Tea

Mondays & Tuesdays
December 2, 3, 9, 10, 16 & 17
3:00 p.m. – 5:00 p.m. / \$50.00 per person

Sparkling Wine Dinner

Friday, December 6
6:30 p.m. Reception / 7:00 p.m. Dinner
\$150.00 per person

Children's Holiday Tea & Tree Trimming

Saturday, December 7
9:00 a.m. Children's Activities / 10:30 a.m. Tea
\$45.00 per person / \$15 for children 1-3 yrs.

Holiday Breakfast Buffet

Tuesdays, December 10 & 17
7:00 a.m. – 9:00 a.m.
\$19.00 per person
Complimentary for children 3 years and younger

Holiday Brunch

Sunday, December 15
9:30 am. – 1:30 p.m. / (3:00 p.m. buffet stations close)
\$65.00 for adults / \$31.00 for children (4-11 yrs.)
Late price booked after December 8:
\$75.00 Adults / \$33.00 for children 4 to 11 years old
Complimentary for children ages 3 & under

Holiday Gala Dinner

Thursday/Friday/Saturday, December 12, 13 & 14
6:30 p.m. Reception / 7:00 p.m. Dinner / 8:45 p.m. Program
\$125.00 per person December 12;
\$145.00 per person December 13 & 14

Holiday Buffet

December 4, 11, 18, 19 & 20
5:30 p.m. – 8:30 p.m., *seating every half hour*
\$65.00 for adults / \$31.00 for children 4 to 11 years old
Late price booked less than a week before:
\$75.00 for adults / \$33.00 for children 4 to 11 years old
Complimentary for children ages 3 & under

EMPLOYEE OF THE MONTH

JULY 2019

MIGUEL PEREZ



Miguel has been with The Athenaeum for 21 years and is our Food and Beverage Captain. He ensures that everything runs smoothly in our dining rooms and often goes above and beyond the call of duty for his team as well as our members, who all know Miguel by name.

Miguel was born and raised in Michoacán, Mexico, and moved to California when he was 20. He celebrates 27 years of marriage to his wife, Karla, and is a loving father to Michelle, 22, and his two sons, Miguel Jr., 23, and Mark, 12. An avid sports fan, Miguel loves attending USC football games and rooting for the Dodgers.

**Congratulations, Miguel,
on a job well done!**

CALTECH ARCHITECTURAL TOUR SERVICE

*A Special Service of the
Caltech Women's Club*

**THURSDAY,
September 26
10:30 a.m.**

Learn more about the fascinating history behind Caltech by joining this community tour, given on the fourth Thursday of every month. The tour begins at The Athenaeum and is open to all. If interested, please contact chats@cwccaltech.org for more information.



m²c

(MARISU'S MESSAGE CORNER)

The Rath al Fresco and To-go Dining

I would like to thank all members who have made the Rath al Fresco the success that it is. This is the second year that we have been in our new location and the crowds seem to swell every month during the summer, especially on Thursdays and Fridays. I have been asked by many members if we can keep the Rath al Fresco going as long as possible. The weather, of course, plays a significant role in this decision, in addition to daylight savings time. As the temperature lowers and the days shorten, fewer members are inclined to be outdoors. And, with schools finally in full session, families have to contend with homework and have less time for play. Currently, the plan is to close the season on Thursday, October 17. Let's take full advantage of the last days of summer and enjoy another full month of sunshine outdoors.

Not many of you may be aware that you can call the club and order your favorite menu item (at lunch or dinner) in advance, ready and waiting to be picked up when you tell us.

Some items may not be as portable as others, but we will surely let you know this when you call. You may order from the menus posted on-line. Call (626) 395-8282 and give us your order.

Another highlight of the month is the 5-course **Charles Krug wine dinner** scheduled on **Friday, September 6**. Food & Beverage Director Jerry Rodriguez has a great line-up of Charles Krug wines that will be perfectly paired with dinner.

We usually close the summer season with one last celebration of bountiful seafood. The **Seafood and Crab Crack on Friday, September 27** will attest to this bounty. Savor the *paella, garlic lemon shrimp scampi and grilled Spanish octopus with duck fat potatoes and Romesco* from the buffet. Furthermore, feast on *Maine lobster tails with drawn butter, Louisiana shrimp and sausage gumbo and cedar plank barbecued salmon*.

Put your reservation in early – online at www.athenaeumcaltech.com or by calling (626) 395-8282.

I look forward to seeing you all at The Athenaeum. Please drop by my office when you are next at the club or, I will drop by your table in the Dining Room or at the Rath al Fresco.



Marisu Jimenez
General Manager

• SEPTEMBER 2019 •

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
SEPT 1	2 Institute Holiday – Athenaeum Closed	3 À la carte dinner re-opens	4 Prime Rib Buffet	5 Prix Fixe Menu available in MDR	6 Charles Krug Wine Dinner	7
8	9 À la carte dinner closed	10 International Night – Italy Prix Fixe Menu available in MDR	11 Prime Rib Buffet	12 Prix Fixe Menu available in MDR	13 Prix Fixe Menu available in MDR	14
15	16 À la carte dinner closed	17 Prix Fixe Menu available in MDR	18 Prime Rib Buffet	19 Prix Fixe Menu available in MDR	20 Prix Fixe Menu available in MDR	21
22	23 À la carte dinner closed	24 International Night – Bavaria Prix Fixe Menu available in MDR	25 Prime Rib Buffet	26 Prix Fixe Menu available in MDR	27 Seafood & Crab Crack Prix Fixe Menu available in MDR	28 Chef's Cooking Class – California Wine Country Cuisine
29	30 À la carte dinner closed	OCT 1 Prix Fixe Menu available in MDR	2 Prime Rib Buffet	3 Prix Fixe Menu available in MDR	4 Prix Fixe Menu available in MDR	5

Rath al Fresco Open Monday thru Friday

Beer Reception

As the summer months fade into fall, we are ready to celebrate Oktoberfest with a variety of fine beers. Join us as we sample some delicious brews at this seasonal reception, complete with gourmet hors d'oeuvres. (Please see beer list on the website.)

THURSDAY, OCTOBER 10

6:30 p.m.

\$50.00 per person

NEW MEMBERS

Dr. Dvin Adalian	Mr. Christopher Hiszpanski
Mrs. Chanel Boutakidis	Mr. Luke Juusola
Dr. Ellen Brown	Dr. Oscar Kivinen
Mr. Fabricio Canales	Ms. Anna Liu
Ms. Grace Chen	Mr. Jesus Luna
Dr. Laurie Coltri	Dr. Manav Manav
Ms. Sonia Cruz-Molina	Ms. Kayla McCue
Mr. George Daghlian	Prof. Andrew McMahon
Mr. Kevin Delaney	Mr. David Newhall
Mr. Timothy Elling	Ms. Suzanne Oatey
Mr. Jack Falk	Prof. Luke Sollitt
Ms. Josefina Graebener	Mr. Simon Woods
Mrs. Gay Hill	Mr. Daryl Yee

Reciprocal Clubs Spotlight: Chicago

University Club of Chicago

76 East Monroe Street
Chicago, IL 60603
Telephone: (312) 726-2840
www.ucco.com

Located in the heart of downtown Chicago and overlooking Lake Michigan, the University Club offers members a variety of amenities including six unique dining venues, 59 guest rooms, state-of-the-art squash and athletic facilities, and 13 private event spaces. The Club is steps away from many local attractions, such as The Art Institute of Chicago, the Chicago Symphony Orchestra, and the Magnificent Mile.



Union League Club of Chicago

65 West Jackson Blvd.
Chicago, IL 60604
(312) 427-7800

The club has 180 guestrooms with Carrera marble bathrooms and luxurious 'seven-layered' featherbeds. With four restaurants and a popular bar there is always a new dining option to enjoy. A six-floor health and fitness center will give you the energy to explore the great city of Chicago.



To obtain a letter of introduction to visit any of our reciprocal clubs, call (626) 395-8200. (Complete list of reciprocal clubs available on our website.)

CHEF'S COOKING CORNER



Chocolate Budino (Italian Pudding)

Makes four 4 oz. servings

- 9 ounces of dark chocolate, roughly chopped
- 2¼ cups whole milk
- ¼ cup cornstarch
- 2 egg yolks
- 2 teaspoons granulated sugar
- 3½ Tablespoons unsalted butter, cut into ½-inch pieces
- Kosher salt
- 1-2 Tablespoons of crushed cacao (optional)

1. Make the budino: In a metal bowl set over a saucepan filled with 2 inches of simmering water, melt the chocolate. Remove the chocolate from the heat and cover to keep warm. Set aside.
2. In a small bowl, whisk ½ cup of the milk with the cornstarch until combined. In a large saucepan set over medium-low heat, combine the milk-cornstarch mixture with the remaining 1¾ cups milk and slowly bring the mixture to a boil, whisking often. (The mixture will thicken slightly as it heats.)
3. Meanwhile, in a metal bowl set over a saucepan filled with 2 inches of simmering water, combine the egg yolks with the granulated sugar, whisking frequently until thick and pale. Gradually whisk ¼ cup of the hot milk mixture into the egg yolks to temper the yolks. Remove the bowl from the heat and whisk in the remaining milk mixture and the melted chocolate until just combined. Whisk in the butter until melted, then season to taste with salt
4. Strain the mixture through a fine-mesh strainer, add cacao and divide among four 4-ounce ramekins. Cool slightly, then cover and refrigerate until well chilled and set, about 2 hours. Sprinkle Kosher salt on top before serving.



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 à la carte dinner.

5:30 p.m. – 8:00 p.m., *seating every half hour*
\$42.00 per person



ITALY

TUESDAY,
SEPTEMBER 10

Pumpkin Pansotti

“pockets” of roasted pumpkin and ricotta cheese with a sauce of walnuts and sage

Cima de Vitello alla Genovese

rolled stuffed veal with vegetables, eggs and cheese, served with trenette, pesto, beans and potatoes

Genoa Torte

with oven roasted figs and honey ice cream

Bavaria

TUESDAY,
SEPTEMBER 24



Bavarian Leek and Cabbage Soup

smoked bacon, vegetables, white wine

Holsteiner Schnitzel

breaded veal cutlet topped with an egg, lemon butter and parsley, served with caramelized onion spaetzel, carrots and beets

Kaiserschmarren

Bavarian pancake with raisins, apple and vanilla sauce

CHEF'S COOKING CLASS

California Wine Country Cuisine

SATURDAY, SEPTEMBER 28

10:00 a.m. – 2:00 p.m.

10:00 a.m. – Registration

10:15 a.m. – Class starts promptly

\$110.00 per person

Grape Almond Gazpacho

Exotic and Wild Mushroom Tart with Taleggio

Citrus Glazed Duck Breast and Leg Confit

Squash Flower Blossom Tart

Napa Chocolate Cake with Peach Ice Cream

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.



Rath al Fresco

The weather has been beautiful and our members have been enjoying dinner and refreshing drinks under the trees. Come join us for the best al fresco experience as the Rath al Fresco stays open for all of September. Relax with family and friends, grab a drink with your colleagues and try our Friday evening BBQ buffet, or bring your own bottle of wine*. No reservations necessary for parties under 10 guests. We'll see you on the patio!

Bar Service: Monday – Thursday,
4:30 p.m. – 8:30 p.m.
9:00 p.m. on Friday

Dining Service: Monday – Thursday,
5:00 p.m. – 8:30 p.m.
9:00 p.m. on Friday

**corkage fee applies, please see website for details*



CALIFORNIA INSTITUTE OF TECHNOLOGY
PASADENA, CA 91125

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PASADENA, CA

Coming in October

<i>International Nights</i> <i>Contemporary Mexico</i> TUESDAY, OCTOBER 7	<i>Filipino Fusion</i> TUESDAY, OCTOBER 21	<i>Beer Reception</i> THURSDAY, OCTOBER 10	<i>Chef's Cooking Class – Chocolate</i> SATURDAY, OCTOBER 12	<i>Escoffier Dinner</i> FRIDAY, OCTOBER 18
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Athenaeum Administration and Staff

Chair, Board of Governors
GARY LORDEN, Ph.D.
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Chair, House Committee
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Email: dervan@caltech.edu

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SUSAN WANG
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Email: susanw@caltech.edu

Front Desk & Guest Room Reservations
Email: athdesk@caltech.edu or
Phone: (626) 395-8282

For all Dining & Club Event Reservations
Log onto the website or
Phone: (626) 395-8282

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

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

Closed Mondays in September

Tuesday, Thursday & Friday

5:30 p.m. to 8:00 p.m.

PRIME RIB BUFFET

Every Wednesday Evening

5:30 p.m. to 8:00 p.m.

(Non-beef options are always available)

HAYMAN LOUNGE

OPENING IN MID-SEPTEMBER

BAR SERVICE:

4:30 p.m. – 8:30 p.m.

DINING SERVICE:

5:00 p.m. – 8:30 p.m.

RATH AL FRESCO

BAR SERVICE:

Monday to Thursday, 4:30 p.m. – 8:30 p.m.

Friday, 4:30 p.m. – 9:00 p.m.

FOOD SERVICE:

Monday – Thursday, 5:00 p.m. – 8:30 p.m.

Friday, 5:00 p.m. – 9:00 p.m.

The Athenaeum

551 South Hill Avenue, Pasadena, CA 91106

<http://athenaeum.caltech.edu>