



The Athenaeum

The Update

JUNE 2018

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

COMMENCEMENT HOURS OF OPERATION

Thursday, June 14

À la carte dinner
service & Rath al
Fresco: CLOSED

The Hayman
Lounge will be open
in the evening

Friday, June 15

À la carte lunch
service: CLOSED

À la carte dinner,
Rath al Fresco, and
the Hayman Lounge
will be open in the
evening

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

Wine & Spirits Tasting – Chardonnay Around the World

Take a trip around the world in a glass.
Featuring Chardonnays from countries like
Spain, Chile, and New Zealand.

WEDNESDAY, JUNE 6

Time: 6:30 p.m.

Price: \$35.00

Lobster Night

Let The Athenaeum bring Nantucket to
you! With two-pound steamed Maine



Lobster and all
the trimmings, it's
obvious why this
dinner continues
to be a go-to for
seafood lovers.

Pair dinner with house wines and enjoy
alternative entrée options, as well. (Please
see menu on page 5.)

FRIDAY, JUNE 22

5:30 p.m. – 8:30 p.m.,

seating every half hour

\$90.00 per person

CHEF'S COOKING CLASS – *Head to Tail Cooking*

Chef Kevin welcomes you back into the
Athenaeum kitchen for an afternoon of
education that will hone your culinary
skills. (Please see menu on page 5.)

SATURDAY, JUNE 23

10:00 a.m. – 2:00 p.m.

Registration at 10:00 a.m.

10:15 a.m. – Class begins promptly

\$99.00 per person

Family Night BBQ – Carnival

Enjoy classic carnival games and team up
with your friends and family to win fun
prizes. Face painting and balloon animals
made by our special guest clown will surely
make it a night full of great entertainment.
(Please see menu on page 5.)

MONDAY, JUNE 25

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

\$29.00 for adults

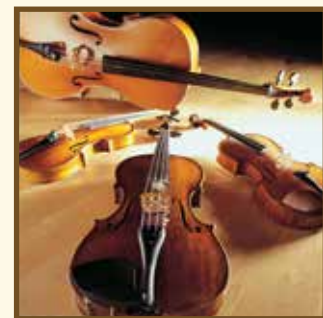
\$15.00 for children (4-11 yrs.)

Complimentary for toddlers

(3 yrs. & under)

Classical Concert & Dinner at The Athenaeum

Join us for this special night where you can
enjoy an elegant three-course dinner served
with wines. Then gather in the Hall of the
Associates to relax and listen to a Caltech
quartet, coached by Martin Chalifour, the
Los Angeles
Philharmonic
concertmaster,
perform
the moving
Beethoven
String Quartet
No. 15 in A
Minor, Op.
132. (Please see menu on our website.)



FRIDAY, JUNE 29

Reception 6:30 p.m. – 7:00 p.m.

Dinner 7:00 p.m. – 8:30 p.m.

Concert 8:45 p.m. – 9:45 p.m.

EMPLOYEE OF THE MONTH
APRIL 2018
MAYRA RAMOS



Mayra is a second-time winning Employee of the Month and has been with The Athenaeum for five years. She started as a server in our Dining Room and is now an administrative assistant in the Private and Club Events department. Members love working with her due to her infectious smile and positive attitude. "I like organizing special events and talking with our members. My favorite part is that at the end, there's this wonderful event for everyone to enjoy." Mayra has a twelve-year-old son, Mauricio, with whom she loves to play tennis on the weekends.

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

Rath Al Fresco

The weather is warming up and we have been seeing everyone enjoying lunch and dinner on our patio under the trees. Grab a cold one at the bar when it opens at 4:30 p.m. and enjoy some nachos, burgers, or pizza or join us as we fire up the grill with your barbeque favorites on Friday evenings. Top it off with some homemade gelato, perfect for a balmy night.

Bar Service: MONDAY – THURSDAY, 4:30 p.m. – 9:00 p.m., till 10:00 p.m. on Fridays.

Food Service: MONDAY - THURSDAY, 5:00 p.m. – 8:45 p.m., till 9:00 p.m. on Fridays.



m²c
(MARISU'S MESSAGE CORNER)

Commencement – 2018

On Friday, June 15, the Honorable John Lewis, United States congressman and leader of the Civil Rights Movement, will address the graduating class of 2018 at Caltech. The Athenaeum would like to congratulate all Caltech students earning their baccalaureate and graduate degrees on this day.

The opening of the Rath al Fresco marks the beginning of the summer season at the club. Some of the new menu items to try are the *rotisserie porchetta grinder served with salad greens, white chicken chili, chicken sugar cane satay with pomegranate glaze and green papaya salad, and, the ceviche tostada with marinated tilapia and shrimp, cucumber, tomato, onion, avocado and shredded lettuce*. The best *lobster roll* in town is back with *chunky Maine Lobster, celery, tarragon mayo and garlic fries*. The other old favorites that are back – *brisket fries with shredded brisket, parmesan sauce and green onions, the Iceberg plank with your choice of chicken or grilled shrimp, and, the Mediterranean plate with hummus, tabbouleh, falafel, cucumber yogurt, muhammara, olives and naan*.

There's a lot more on the menu so come and visit the Rath al Fresco soon and often this summer! And, enjoy your summer by dining under the stars and the skies at the Rath al Fresco.

New this year, we have a **Classical Concert and Dinner** scheduled on **Friday, June 29** led by Franca Hoffman, a von Karman instructor in Computing and Mathematical Sciences. The main piece to be played by the quartet will be the *Beethoven String Quartet No. 15 in A Minor, Op. 132* which has five movements. Dinner will be served at 6:30pm prior to the concert which commences at 8:45pm.

Caltech recently changed its banking partner to JPMorgan Chase. Our Accounting Office led by Meeta Bindra, Director of Financial Operations, is working with our partners to make this change in our back-end operations as this may affect how member payments are being handled. More information will be sent to members on this change and any impact this may have on member statements, billing and payment.

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

Marisu Jimenez
General Manager

• JUNE 2018 •

SUNDAY	MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY
MAY 27	28 Memorial Day Holiday	29 Prix Fixe Menu available in MDR	30 Prime Rib Buffet	31 Prix Fixe Menu available in MDR	JUNE 1 Prix Fixe Menu available in MDR	2
3	4 International Night Marseille Prix Fixe Menu available in MDR	5 Prix Fixe Menu available in MDR	6 Wine & Spirit Tasting –Chardonnay Around the World Prime Rib Buffet	7 Prix Fixe Menu available in MDR	8 Prix Fixe Menu available in MDR	9
10	11 Prix Fixe Menu available in MDR	12 Prix Fixe Menu available in MDR	13 Prime Rib Buffet	14 Caltech Senior Banquet À la carte dinner closed Rath al Fresco closed	15 Caltech Commencement À la carte lunch closed Rath al Fresco Open	16
17	18 International Night Genoa Prix Fixe Menu available in MDR	19 Prix Fixe Menu available in MDR	20 Prime Rib Buffet	21 Prix Fixe Menu available in MDR	22 Lobster Night À la carte dinner closed	23 Chef's Cooking Class – Head to Tail Cooking
24	25 Family Night BBQ Carnival Night	26 Prix Fixe Menu available in MDR	27 Prime Rib Buffet	28 Prix Fixe Menu available in MDR	29 Classical Concert & Dinner	30

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, 5:00 p.m. – 9:00 p.m.

International Nights

\$35.00 per person • 5:30 p.m. – 9:00 p.m. • Seating every half hour

Marseilles

MONDAY, JUNE 4

Artichokes Barigoule

poached duck egg, vegetables farcis, crispy artichoke

Bouillabaisse

rockfish, crab, langoustine, clams and scallops simmered in a saffron fish broth with grilled bread and rouille

Chocolate Pot de Crème

chocolate chantilly cream and chocolate pearls

Genoa

MONDAY, JUNE 18

Pumpkin Pansotti

“pockets” of roasted pumpkin and ricotta cheese with a sauce of walnuts and sage, served with potato focaccia

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



CHEF'S COOKING CORNER

Mushroom, Spring Pea and Green Garlic Risotto

Serves 4

- 1 Tablespoon olive oil
- 2 Tablespoons butter
- 1 cup small diced onion
- 2 cups Arborio rice
- 6 cups hot chicken broth
- Salt and pepper
- 1 cup freshly shucked spring peas
- ¾ cup freshly shucked peas, blanched and cooled
- 2 Tablespoons chopped green garlic
- ¾ cup sliced mushrooms (shiitake or oyster)
- ¼ cup heavy cream
- ½ cup grated Parmesan cheese
- Pistachios (for garnish)

Heat the oil and butter in a pan and add onion; sauté on low heat until translucent, do not brown.

Add rice and mushrooms and continue to sauté until rice is well coated in oil. Add 2 cups of hot broth, season with salt and pepper and continually stir the rice. Cook until most liquid is absorbed. Add an additional 2 cups of broth and again cook until most of the liquid is absorbed.

Finish with the last of the broth, continually stir. This will aid in the rice achieving a creamy finish. When most of the broth has been absorbed, add the peas and garlic.

Finish by folding in cream and Parmesan cheese. Plate and garnish with toasted pistachios and grated Parmesan cheese.

NEW MEMBERS

- | | |
|----------------------------|------------------------|
| Mr. Joseph Andrieu | Mr. Kenneth Leonardo |
| Mr. David Bates | Mr. Jarvis Li |
| Mrs. Janice Biferno | Mr. Li Lu |
| Dr. Janet Campagna | Dr. Kirk Mckenzie |
| Mr. George Carlisle | Mrs. Nicole McMillan |
| Mrs. Fannie Chen | Mr. Robert Mostert |
| Dr. Trevor David | Mrs. Leslie Neumann |
| Mrs. Janelle Delgado | Mrs. Geralyn Novak |
| Dr. Sergio Edelstein | Dr. Phillip Patten |
| Mrs. Tara Every | Mr. Stephen Perry |
| Dr. Hugh Kendrick | Ms. Christy Salinas |
| Mr. John Klose | Dr. Matthew Salway |
| Mr. Adans Ko | Ms. Anusha Sinha |
| Ms. Weimeng Stephanie Kong | Ms. Surya Sundararajan |
| Dr. Kristoper Kriechbaum | Mr. David Walton |
| Dr. Richard Kroop | Dr. Margat Werner |
| Ms. Alicia Lanz | Mrs. Darren Williams |
| Ms. Victoria Lee | Dr. Edgar Wong |
| Ms. Tiffany Lee | Mr. Edward Wong |

REQUEST FOR TEACUPS & SAUCERS

We would like to thank Mrs. Jan Burden, Mrs. Joan Caillouette, Mrs. Ricki Lane, Mrs. Gloria Mendoza, and Mrs. Kristi Pangrazio for their lovely donations to The Athenaeum's tea service.

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.



Lobster Dinner 2018

FRIDAY, JUNE 22

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

\$90.00 per person

Seafood Trio

bacon wrapped prawn, grilled scallop with king crab risotto and uni, tempura soft shell crab with corn salad and remoulade

Two-Pound Steamed Maine Lobster

chamomile poached carrots, truffled potato purée, tomato Provençale and white asparagus

OR

Bone-In Filet Mignon with Short Rib Croquette

potato purée, cipolini onion, wild mushrooms, sauce Choron, Bordelaise

OR

Fresh Truffle Wild Mushroom Risotto

sautéed asparagus, Grana Padano parmesan

Cassata

fresh berries, macaron, fruit coulis

CHEF'S COOKING CLASS HEAD TO TAIL COOKING

SATURDAY, JUNE 23

10:00 a.m. – 2:00 p.m.

Registration at 10:00 a.m.

Class starts promptly at 10:15 a.m.

\$99.00 per person

Crisp Pig's Ears

chili ginger sauce

Bone Marrow Custard

Lamb Tongue Tacos

homemade tortillas and avocado salsa

Braised Oxtail

Rosemary Pesto Porchetta

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.

FAMILY NIGHT CARNIVAL KANSAS CITY BARBECUE

MONDAY, JUNE 25, 2018

5:30 p.m. – 8:00 p.m., seating every half hour

\$29.00 per adult • \$15.00 per child (4 - 11 years old) • complimentary for 3 years and under

Barbecue Kansas City Rubbed

Pork Spare Ribs

Barbecue Beef Brisket
with Burnt Ends

Hickory Smoked Chicken

Barbecue Baked Beans

Corn on the Cob

Roast Garlic Mashed Potatoes

Garlic Parmesan Bread

Baked Potato Salad

Fresh Fruit Display

Creamy Cole Slaw

Tossed Salad with

Watermelon Radish, Tomatoes
and Bermuda Onion

Macaroni Salad

Southwest Bean Salad

Devilled Eggs

Chocolate Truffle Cake

Caramel Apples

Cherry Cobbler

Funnel Cake

Assorted Ice Cream and Sorbet

KIDS BUFFET

Mini Carnival Burgers

Mini Corn Dogs

Fried Peanut Butter and Jelly

Sandwich

Mini Crudites



CALIFORNIA INSTITUTE OF TECHNOLOGY
PASADENA, CA 91125

ADDRESS SERVICE REQUESTED

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

Coming in July & August

*Bastille Day
Prix Fixe Dinner*
FRIDAY, JULY 13

*Family Night BBQ
Western Rodeo*
MONDAY, JULY 16

*Chef's Cooking Class
California Wine Country Cuisine*
SATURDAY, JULY 21

*Family Night BBQ
Luau*
MONDAY, AUGUST 6

Athenaeum Administration and Staff

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

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

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

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

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

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

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

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

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

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

Manager, Private & Club Events
KATHY WINTERROWD
Phone: (626) 395-8206
Email: kathy.winterrowd@caltech.edu

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

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

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

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.

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>