Thanksgiving Eve Buffet
The Athenaeum kitchen will be bustling with activity as we prepare for our annual Thanksgiving Eve Buffet. Make your reservations early for this all-you-can-eat feast of traditional and contemporary dishes. The buffet will include turkey, seafood, holiday sides, and so much more. (Please see menu on page 5.)

WEDNESDAY, NOVEMBER 22
5:30 p.m. – 9:00 p.m. Seating every half hour
$57.00 for adults, $30.00 for children 4-11 yrs.; Complimentary for children 3 yrs. and under
$62.00/$33.00 for reservations made after November 15

Thanksgiving-To-Go
Why spend the day in the kitchen when you can relax with your guests? Order a Thanksgiving Day meal from The Athenaeum, prepare an elegant table setting and enjoy all of the family festivities. If you are not planning a big “to do”, individual turkey and prime rib dinners are perfect for a more intimate setting. To view our to-go menu and to place an order, visit our website or call (626) 395-8282.

Napa Valley Wine Dinner
Our Executive Chef, Kevin Isacsson, and Food and Beverage Director, Jerry Rodriguez, have customized an exquisite multiple-course dinner along with Napa wine pairings to complement every bite. (Please see menu on page 5.)

FRIDAY, NOVEMBER 10
6:30 p.m. Reception
7:00 p.m. Dinner
$150.00 per person

Children’s Holiday Tea & Tree Trimming
The joy of the holidays is never more apparent than on the faces of children. The excitement of the holiday season begins with fun activities and crafts, traditional tree trimming, personal time with Santa, and a delightful morning tea – designed just for kids. This event is great for the whole family. Dress in your holiday best as the day will be sure to capture some wonderful family photos. (Please see menu on page 5.)

SATURDAY, DECEMBER 2
9:00 a.m. Crafts
10:00 a.m. Storytelling
10:30 a.m. Tea
$35.00 per person
$10.00 per child, ages 1-3.
**Employee of the Month**

September 2017

Jose De Jesus Gomez

When Jose de Jesus Gomez started working at Caltech in the Chandler Café 10 years ago, he didn’t imagine he would eventually be working in The Athenaeum kitchen. He has been working alongside Executive Chef Kevin Isacsson for three years. “I feel very lucky to be working here,” he says. “I want to learn and that’s why I’m here. With Chef Kevin, you learn something new all the time.” Jose comes from a big family and loves spending time outside of work with his wife and two children, Jose Manuel, 19, and Mariana, 15. Jose’s passion for the culinary arts is evident in his excellent job performance.  

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

---

**m²c**

(MARISU’S MESSAGE CORNER)

**The Holidays are here**

We closed the Rath al Fresco late this year, at the end of October, a testament to the great California weather while in parts of Montana, Wyoming and Colorado the first snow has already dropped. The Rath al Fresco will open earlier next year, perhaps mid-April or early May. The Pavilion, the new kitchen, has also afforded us the luxury of maintaining our outdoor dining on this extended time period. Lunch to-go options at the Pavilion will also discontinue when we close the Rath al Fresco in the evening. The Pavilion will reopen for lunch simultaneous with the opening of the al Fresco in the evening.

In December, we will have a tent on the Rath al Fresco grounds, similar to the tent on the West Patio, with chandeliers and holiday decorations. Come visit us after Thanksgiving to see our new space for the holidays.

As the holidays come around, we ask our members to be more mindful of the club’s dress code in the Main Dining Room in the evenings. We request members to inform their guests of the dress code when dining at the club. The club’s managers and supervisors have been asked to enforce the dress code so we hope you follow the guidelines to avoid any embarrassing situations at the podium. The dress code is outlined in our website: [http://bit.ly/1VRExp1](http://bit.ly/1VRExp1). If you have any questions, please call or send me an email.

**We strongly recommend that you make your lunch and dinner reservations in advance, at least 48 hours or even earlier.** Remember that reservations may be made at any time on the club’s website www.athenaeumcaltech.com. You will simply have to log-in to the member portal and make your reservation. We are very grateful that members want to show off The Athenaeum and entertain guests when the club is decorated during the holidays. While we want to and try our best to accommodate every member, there are limits to the number we are able to seat at any given time, so it is best to make your reservation well in advance.

On behalf of the Board of Governors, the House Committee, and the Athenaeum staff, I would like to express our appreciation and gratitude to all members for your continued generosity, membership, and participation. It is always our pleasure to be of service.

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

---

**Holiday Parking**

During the month of December, The Athenaeum institutes a system of paid valet parking for our private lot. We hope our members will understand that this change – for December only – is mandated due to increasing costs and demand. The parking fee may be paid in cash or billed to the member’s account.

---

**Price Change**

Prime Rib Buffet dinner will be $45.00 per person effective November 1, 2017.
### November 2017

<table>
<thead>
<tr>
<th>SUNDAY</th>
<th>MONDAY</th>
<th>TUESDAY</th>
<th>WEDNESDAY</th>
<th>THURSDAY</th>
<th>FRIDAY</th>
<th>SATURDAY</th>
</tr>
</thead>
<tbody>
<tr>
<td>OCT 29</td>
<td>30</td>
<td>31</td>
<td>NOV 1</td>
<td>2</td>
<td>3</td>
<td>4</td>
</tr>
<tr>
<td></td>
<td>Prix Fixe Menu available in MDR</td>
<td>Prix Fixe Menu available in MDR</td>
<td>Prime Rib Buffet</td>
<td>Prix Fixe Menu available in MDR</td>
<td>Prix Fixe Menu available in MDR</td>
<td></td>
</tr>
<tr>
<td>5</td>
<td>6</td>
<td>7</td>
<td>8</td>
<td>9</td>
<td>10</td>
<td>11</td>
</tr>
<tr>
<td></td>
<td>International Night Hawaii</td>
<td>Prix Fixe Menu available in MDR</td>
<td>Prime Rib Buffet</td>
<td>Prix Fixe Menu available in MDR</td>
<td>Napa Valley Wine Dinner</td>
<td>Chef’s Cooking Class The Holiday Meal</td>
</tr>
<tr>
<td>12</td>
<td>13</td>
<td>14</td>
<td>15</td>
<td>16</td>
<td>17</td>
<td>18</td>
</tr>
<tr>
<td></td>
<td>Prix Fixe Menu available in MDR</td>
<td>Prix Fixe Menu available in MDR</td>
<td>Prime Rib Buffet</td>
<td>Prix Fixe Menu available in MDR</td>
<td>Prix Fixe Menu available in MDR</td>
<td></td>
</tr>
<tr>
<td>19</td>
<td>20</td>
<td>21</td>
<td>22</td>
<td>23</td>
<td>24</td>
<td>25</td>
</tr>
<tr>
<td></td>
<td>International Night Portugal</td>
<td>Prix Fixe Menu available in MDR</td>
<td>Thanksgiving To-Go Thanksgiving Eve Buffet</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>26</td>
<td>27</td>
<td>28</td>
<td>29</td>
<td>30</td>
<td>31</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Prix Fixe Menu available in MDR</td>
<td>Holiday Tea</td>
<td>Holiday Tea</td>
<td>Prix Fixe Menu available in MDR</td>
<td>Prix Fixe Menu available in MDR</td>
<td></td>
</tr>
</tbody>
</table>

---

**The Athenaeum Employees Annual Holiday Fund**

It’s holiday time again! At this time, Athenaeum members will have already received a letter for The Athenaeum Employees Holiday Fund. Contribution to this fund is voluntary. Traditionally, members contribute between 10 to 20 percent of their total expenses for the year, or any amount they wish to give. The Athenaeum Employees Holiday Fund is an annual tradition by which the club’s members are able to express their appreciation to the club’s staff, as The Athenaeum is a non-tipping club. After the Holiday Fund donations are collected, the total is distributed among all non-exempt Athenaeum employees in amounts based on job performance, years of service and hours worked. If you have any questions, please contact Marisu Jimenez at marisu.jimenez@caltech.edu for further information.

Thank you in advance for your generosity.

---

**Thank you for Supporting The Athenaeum**

Thank you to the most recent donors to The Athenaeum Architectural Fund (AAPF), as of September 15, 2017:

- The Estate of Mrs. Barbara Bair
- Mr. Charles Fairchild

The AAPF is an endowment dedicated to the maintenance and restoration of The Athenaeum’s physical facilities.

If you would like to donate to the AAPF, please mail your check to 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.”

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.
New Members

Prof. Basile Audoly
Dr. Ayeh Bandeh-Ahmadi
Ms. Harriet Brettle
Prof. Janet Browne
Mr. Dmitry Burov
Prof. Joern Callies
Ms. Celia Chari
Ms. Lilli Chavez
Dr. Peter Collopy
Dr. Jane Dini
Mr. Andrew Dowen
Dr. Benjamin Fulton
Ms. Zhannetta Gugel
Dr. Franca Hoffmann
Dr. Douglas Hofmann
Dr. Farshad Lahouti
Mr. Dongil Lee
Ms. Grace Lee

Dr. James Mason
Mr. Edward McCarthy
Dr. Victor Moreno
Mr. Vinayak Narasimhan
Mrs. Diane Newmark
Ms. Chris Park
Prof. Joseph Parker
Ms. Elyse Pennington
Mr. Erwin Quintanilla
Mr. Jean - Sebastien Spratt
Dr. Philip Strassle
Mr. Zachary Tobin
Dr. John Tsai
Mrs. Rexana Vizza
Ms. Lucille Wells
Dr. Julian West
Ms. Olivia Wilkins

Chef’s Cooking Class

The Holiday Meal

Chef Kevin welcomes you back into The Athenaeum kitchen for an afternoon of education that will hone your culinary skills. Chef’s Cooking Classes provide informative, hands-on preparation and cooking lessons, followed by a class luncheon with instructional recipe booklets to take home. Class size is limited to 16 people. Please wear comfortable clothes and closed-toe shoes; hair should be tied back.

SATURDAY, NOVEMBER 11
10:00 a.m. – 2:00 p.m.
Registration at 10:00 a.m.
Class starts promptly at 10:15 a.m.
$92.00 per person
Brie en Croute with Apples and Cranberry Cranberry Ginger Chutney Roasted Butternut Squash Apple Goat Cheese Bisque Roast Free Range Turkey with Pan Herb Gravy Rosemary Pesto Turkey Roulade with Salsa Verde Autumn Squash and Potato Tian Candied Sweet Potatoes with Meringue Roast Brussel Sprouts with Pancetta Persimmon Pudding

International Nights

5:30 p.m. – 8:30 p.m. Seating every half hour — $35.00 per person

HAWAII
MONDAY, NOVEMBER 6
Poke
albacore, salmon, wakame, macadamias, sesame, cucumber, spicy sauce
Miso Sea Bass
purple yam, bok choy, soy butter sauce
Upside Down Pineapple Cake
macadamia ice cream, island fruit salsa

PORTUGAL
MONDAY, NOVEMBER 20
Caldo Verde
a soup of chicken broth, kale, chouriço, potatoes and garbanzos
Arroz de Tamboril
monkfish, laurel, garlic and tomato stew with rice
Pastel de Nata
vanilla custard tart with fresh berries
Thanksgiving Eve Buffet Menu 2017

WEDNESDAY, NOVEMBER 22

Roast Free Range Turkey with Sage Turkey Gravy
Fennel Sausage Stuffing
Cranberry Orange Chutney with Candied Ginger
Roast Prime Rib with Natural Jus and Horseradish Sauce
Yorkshire Pudding
Almond Apricot Crusted Salmon
Olive Oil Roasted Garlic Mashed Potatoes
Sweet Potato Gratin
Blue Lake Green Beans with Balsamic Onions
Corn Pudding
Braised Red Cabbage with Apples
Roast Brussel Sprouts with Pancetta and Balsamic Onions
Butternut Squash, Apple and Goat Cheese Bisque

Autumn Bread Display
Holiday Salad with Radicchio, Dried Cranberries, Frisée, Grape Tomatoes, Olives, Pickled Cauliflower, Apple Honey Vinaigrette
Mandarin Chicken Salad, Snow Peas, Napa Cabbage, Spicy Ginger Mustard Dressing
Southwest Caesar with Cilantro Rice, Black Beans, Roasted Corn
Miso Marinated Portobello Mushrooms
Pomegranate Persimmon Salad with Goat Cheese and Spinach
Seasonal Fresh and Dried Fruit Display
Pear, Walnut and Bleu Cheese with Bibb Lettuce
Warm Bean Salad with Bacon Vinaigrette
Chili Cheese Cornbread with Cheddar and Crema

Shrimp Cocktail
Alaskan King Crab Legs
Oysters on the Half Shell
Cambridge Smoked Salmon Sushi
Pumpkin, Rustic Apple and Pecan Pie
Old Fashioned Apple Crisp
Gourmet Mini Pastries
Chocolate Raspberry Torte
Brandied Persimmon Pudding
Maple Pumpkin Pot de Crème
Maple Cheesecake with Roasted Pears
Pumpkin Spice Bread Pudding with Caramel
Mini Cup Desserts
Chocolate Break

Join us for a
Napa Valley Wine Dinner

featuring wines from Stag’s Leap Wine Cellars and Ste. Michelle Wine Estates

FRIDAY, NOVEMBER 10, 2017

$150.00 per person

RECEPTION
Passed Hors d’oeuvres
Chardonnay, Antica, Napa, 2014
Chardonnay, Conn Creek, Carneros, 2013

MENU
Hokkaido Sea Scallops Serrano ham, Humboldt Fog goat cheese, pink grapefruit, salad verde Sauvignon Blanc, Stag’s Leap, Aveta, 2015
Kona Kampachi crispy quinoa, yuzu curd, citrus caviar Chardonnay, Stag’s Leap, Karia, 2015
Venison Carpaccio wild mushroom salad, Grana Padano, smoked sea salt, olive oil, violet mustard Cabernet Sauvignon, Stag’s Leap, Artemis, 2014
Cabernet Sauvignon Poached Filet Mignon black olive cabernet risotto with bone marrow, foie gras custard, sauce Perigoux Cabernet Sauvignon, Stag’s Leap, SLV, 2014 (3 oz. pour)
Salted Caramel Semolina Shortbread raspberries, basil crème fraiche, 25 year old balsamic Late Harvest Semillon, Stag’s Leap, Napa, 2013

Children’s Christmas Tea

SATURDAY, DECEMBER 2

10:30 a.m. Tea
$35.00 per person

Assorted Teas | Hot Chocolate | Apple Cider

Scones
Cinnamon Ginger | Cherry Pecan | Orange Cranberry
Served with Raspberry Jam | Lemon Curd | Clotted Cream

Adults
Cucumber Watercress
Smoked Salmon, Dilled Mascarpone and Caviar Roulade
Apple, Walnut and Goat Cheese Roast Beef and Horseradish Yorkshire Cranberry Walnut Chicken Salad Cucumber Mustard Salad

Kids’ Sandwiches
Crispy Apple Butter Tuna Fish and Cheese Triangle
Fresh Roasted Turkey and Lettuce on Mini Brioche Vegetable Crudite

Dessert Buffet
Mini Cupcakes | Fresh Fruit | Holiday Cookies
Fresh Berry Chocolate Mousse Tuille Cups Cream Puff Swans and Chocolate Eclairs
Coming in December

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>DECEMBER 1</td>
<td>Sparkling Wine Tasting</td>
</tr>
<tr>
<td>DECEMBER 2</td>
<td>Children’s Holiday Tea &amp; Tree Trimming</td>
</tr>
<tr>
<td>MONDAYS &amp; TUESDAYS, DEC. 4, 5, 11, 12</td>
<td>Holiday Afternoon Tea</td>
</tr>
<tr>
<td>THURSDAY-SATURDAY, DECEMBER 7, 8, &amp; 9</td>
<td>Holiday Breakfast Buffet</td>
</tr>
<tr>
<td>DECEMBER 13, 14, 15, 20, 21, 22</td>
<td>Holiday Buffets</td>
</tr>
<tr>
<td>DECEMBER 17</td>
<td>Holiday Brunch</td>
</tr>
<tr>
<td>DECEMBER 21 &amp; 22</td>
<td>Complimentary Eggnog Available at Lunch</td>
</tr>
</tbody>
</table>

Institute Holiday – Athenaeum Closed
FRIDAY, DECEMBER 22 FOLLOWING LUNCH SERVICE THROUGH MONDAY, JANUARY 1

Athenaeum Administration and Staff

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

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

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

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

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

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

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

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

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

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

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

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

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

Dining Room Schedule

<table>
<thead>
<tr>
<th>Time</th>
<th>Event</th>
</tr>
</thead>
<tbody>
<tr>
<td>7:00 a.m. - 9:00 a.m.</td>
<td>Breakfast</td>
</tr>
<tr>
<td>11:30 a.m. - 1:30 p.m.</td>
<td>Lunch</td>
</tr>
<tr>
<td>5:30 p.m. - 9:00 p.m.</td>
<td>Dinner</td>
</tr>
<tr>
<td>5:30 p.m. - 9:00 p.m.</td>
<td>Prime Rib Buffet</td>
</tr>
</tbody>
</table>

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
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