



MENU
+
**REHEATING
INSTRUCTIONS**

DINNER FOR TWO

CREDO RESTAURANT

360 Pine Street
San Francisco, CA 94104

 @credorestaurant

MENU

snacks

selection of charcuterie and artisanal cheese
spiced nuts, marinated olives

first course

arugula salad
chicories, strawberries, ricotta salata, champagne vinaigrette

second course

braised beef short rib
potato puree, roasted root vegetables, red wine sauce
or
roasted tomato arancini
farro salad, tomatoes, zucchini, artichokes, cucumber,
parsley-basil pesto

dessert course

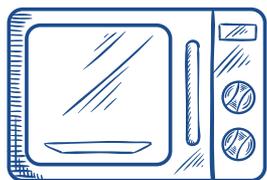
chocolate tartlet
chocolate ganache, caramel, hazelnut crunch

We encourage you to share your beautiful smiles and delicious plates with us on instagram and facebook. Be sure to tag:

@catholiccsf + @credorestaurant



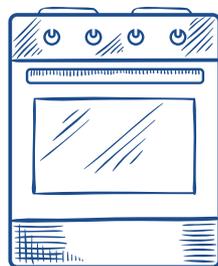
TOOLS FOR SUCCESS



microwave



sauce pan



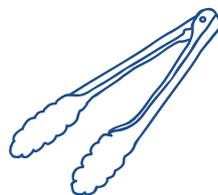
oven



ladle



2 serving bowls/plates



tongs

REHEATING INSTRUCTIONS

items that are underlined are packed and labeled individually and can be found in your dinner kit



ARUGULA SALAD

1. Place arugula salad contents into a mixing bowl
2. Season with salt and pepper
3. Add desired amount of vinaigrette, toss until coated
4. Plate in a serving bowl
5. Garnish with shaved ricotta salata

BRAISED BEEF SHORT RIBS

These short ribs have been slowly braised for several hours with mirepoix, herbs, and red wine until they fall off the bone.

1. Place short rib container in microwave to reheat. 2-3 minutes on high - or a reheat option should be fine
2. Once hot, remove items from their containers to the serving plate or bowl of your choice
3. In a sauce pan add the container of red wine sauce and bring to a boil. Remove from heat and pour over the short ribs
4. To garnish the short ribs, place some crisp shallots on top followed by the chive sticks and then julienne fresh horseradish



ARANCINI

Arancini are delicious balls of vegetarian risotto and cheese that are stuffed, rolled in rice crackers, and fried.

1. Place [arancini](#) container in microwave to reheat. 2-3 minutes on high - or a reheat option should be fine
2. Once hot, remove items from container to the serving plate or bowl of your choice
3. To garnish, place the tomato and cucumber salad on top and around the sides, making sure to pour the sauce on top as well.



IF USING AN OVEN...

1. Preheat the oven to 250 degrees Fahrenheit. The low temperature is necessary to prevent the short ribs and arancini from cooking any further, but still warm enough to reheat the ribs.
2. Remove the plastic lid and cover the bowl with parchment paper and then foil.
3. Place the container(s) on a sheet pan in the preheated oven.
4. Heat them until they reach an internal temperature of 165 F. Approximately 45 minutes to 1 hour. Use a meat thermometer to check the temperature to be sure the beef ribs and arancini are thoroughly heated. If you do not have a thermometer insert a paring knife into the middle of the short rib and arancini, leave it in for a few seconds and then remove. If the knife is hot then ribs are ready.
5. Once hot, remove items from their containers to the serving plate or bowl of your choice
6. Follow same directions as listed above for [Braised Beef Short Ribs](#) or [Arancini](#)

CHOCOLATE TART



The most popular dessert at Credo.

You'll love the gooey dark chocolate ganache!

1. Remove chocolate tarts from container and place on desired plate. (These should be served at room temperature. Please remove from the fridge at least 30 minutes before serving)
2. Top with a dollop of whipped crème fraiche
3. Garnish with chocolate shavings

THANK YOU!

FOR SUPPORTING CATHOLIC CHARITIES
LOAVES & FISHES AND CREDO RESTAURANT

If you have concerns about dietary restrictions or have questions about ingredients, please reach out to us via e-mail at info@credosf.com and we will reply immediately.

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