

# CANYON BREEZE

AT RED MOUNTAIN RESORT

## DINNER

### LEMON SPINACH PEPITA PESTO RISOTTO \$24

ARBORIO RICE, ASPARAGUS, GREEN PEPITAS

295/44/8/7/3 GF/Vegan preparation available

### MOLASSES SEARED ORGANIC FIRM TOFU \$27

ROASTED SHALLOT, BLACKBERRY & SAGE, BALSAMIC REDUCTION,  
CRISPY COCONUT 'BACON', PEPITA CINNAMON DUSTED YAM, DANISH BLUE CHEESE

303/29/13/16/6 GF/Vegan preparation available

### GRILLED GINGER TEMPEH \$25

JADE MATCHA RICE, ROASTED RED RADISH, MISO KAFFIR SRIRACHA SAUCE,  
FIRE ROASTED SHISHITO CHILE

343/45/24/1/2 GF/V

### PAN ROASTED ORGANIC FIRM TOFU \$26

NUTRITIONAL YEAST, RAGOUT OF ROASTED FENNEL, OLIVES & FINGERLING POTATO,  
YELLOW GRIT CAKE, KALAMATA OLIVE MAYO, RED PEPPER PEACH MARMALADE

541/34/22/37/6 GF/Vegan preparation available

### TOFU STEAK \$22

SERVED WITH BAKED POTATO OR BAKED YAM

301/38/23/9/6 V/GF

GF=Gluten Free, DF=Dairy Free, AI=Anti Inflammatory, V=Vegan

We can prepare the Tofu steak with any of the sauces or sides mentioned above.

15% gratuity added to all à la carte purchases.



Nutrition Key: Calories/Carbohydrates (g)/Protein (g)/Fat (g)/Fiber (g)

Guests on meal inclusive packages enjoy soup & salad, one entrée, vegetable and dessert.

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### HABANERO MANGO GLAZED ORGANIC FIRM TOFU \$26

COCONUT-KAFFIR LIME INFUSED BLACK FORBIDDEN RICE, GREEN ONION CREMA

280/33/13/14/3 GF/DF/Vegan preparation available

### GRILLED LEMON ARUGULA SPELT FLATBREAD \$22

BASIL ALFREDO, GRILLED PORTOBELLO MUSHROOMS, MANCHEGO

GRAPES, PISTACHIOS, WHITE TRUFFLE OIL

348/38/16/16/2 Vegan preparation available

### SONORAN SPICED ORGANIC TOFU STREET TACOS \$26

CILANTRO LIME CABBAGE, PICO DE GALLO, SONORAN BLACK BEANS,

CORN TORTILLA, QUESO COTIJA, GUACAMOLE

405/46/27/16/11 GF/Vegan preparation available

### PEPITA CRUSTED ORGANIC FIRM TOFU \$26

STONE GROUND HERBED MUSTARD, NEUFCHATEL MINT MASHED PURPLE POTATOES,

SUN DRIED TOMATOES, BALSAMIC REDUCTION

240/22/10/13/3 GF/Vegan preparation available

### TOFU STEAK \$22

SERVED WITH BAKED POTATO OR BAKED YAM

301/38/23/9/6 V/GF

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### BALSAMIC ROASTED ORGANIC SOY TEMPEH \$26

YUKON GOLD MASHED POTATO, SMOKED GRAPE TOMATOES, CORN,  
POBLANO CHILES, BUTTERNUT SQUASH, GREEN ONION, BALSAMIC JUS  
453/41/35/20/2 GF/V

### TAMARI WILD TEMPEH \$27

SUNIMONO PICKLED RADISH, ASIAN PEAR, GINGER & DAIKON ROOT SALAD,  
BROWN SUSHI RICE, WHITE MISO GLAZE  
335/40/23/15/1 GF/V

### POLENTA LASAGNA \$24

WILTED ROCKET GREENS, BASIL GOAT CHEESE RICOTTA, RATATOUILLE SAUCE  
295/6/13/50/3 GF/Vegan preparation available

### PRICKLY PEAR BARBECUE GLAZED SOY TEMPEH \$24

GRILLED GOLDEN PINEAPPLE, RED CHILI PECAN SLAW, CORNBREAD  
511/41/26/30/2 GF/Vegan preparation available

### TOFU STEAK \$22

SERVED WITH BAKED POTATO OR BAKED YAM  
301/38/23/9/6 V/GF

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### PAN SEARED ORGANIC SOY TEMPEH \$27

MANGO, KILN DRIED CHERRY & ANCHO CHILE MINT PICO DE GALLO, BHUTANESE RED RICE

345/34/24/15/2 GF/V

### SONORAN TOFU TACOS \$27

AVOCADO CREMA, BLACK CHARRO STYLE BEANS, QUESO COTIJA, PICO DE GALLO, CILANTRO LIME CABBAGE, CORN TORTILLAS

296/42/17/9/8 GF/Vegan preparation available

### EGGPLANT NAPOLEON \$25

ROASTED RED PEPPER, GARLIC WILTED SPINACH, VEGAN ARUGULA PESTO, VEGAN CASHEW PINE NUT ALFREDO, ARRABBIATA SAUCE

201/17/6/14/6 V/GF/AI

### OVEN ROASTED TOFU \$28

MAYTAG BLUE CHEESE POTATO GRATIN, NUTRITIONAL YEAST, CHIPOTLE COFFEE BALSAMIC REDUCTION, GARLICKY GREEN BEANS

415/37/29/20/7 GF/Vegan preparation available

### TOFU STEAK \$22

SERVED WITH BAKED POTATO OR BAKED YAM

301/38/23/9/6 V/GF

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### TEMPEH BOLOGNESE \$25

PENNE, SLOW SIMMERED TOMATO, RED & GREEN BELL PEPPERS, FRESH HERBS,  
GARLIC, WILTED ROCKET GREENS, SHAVED REGGIANO PARMESAN

387/56/20/10/4 GF/Vegan preparation available

### SESAME CRUSTED ORGANIC TOFU \$27

WASABI MASHED POTATOES, DAIKON RADISH SALAD,  
CRISPY RICE NOODLES, TAMARI REDUCTION

407/46/27/18/12 GF/V

### PAN SEARED TOFU STEAK \$29

NUTRITIONAL YEAST, GOAT CHEESE MASHED POTATOES,  
BALSAMIC REDUCTION, COCONUT 'BACON', FRICASSEE OF SHIITAKE MUSHROOM,  
VINE RIPENED TOMATO & CHIVE

369/28/23/21/7 GF/Vegan preparation available

### CAULIFLOWER & YUKON GOLD POTATO KORMA \$26

YAM, CHICKPEAS, TOMATO, BROWN BASMATI RICE, MADRAS CURRY, CUMIN,  
CORIANDER SEED, GARAM MASALA, CASHEWS, COCONUT MILK

304/51/9/9/8 GF/V contains coconut and tree nuts

### TOFU STEAK \$22

SERVED WITH BAKED POTATO OR BAKED YAM

301/38/23/9/6 V/GF

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### MOROCCAN SPICED TEMPEH \$25

CAULIFLOWER COUS COUS, PISTACHIO MINT PESTO, POMEGRANATE MOLASSES

342/29/24/18/4

### PORCINI MUSHROOM DUSTED TOFU \$28

GARLIC WILTED SPINACH, WHITE TRUFFLE WHIPPED POTATOES

283/24/22/14/5 GF/V

### GRILLED EGGPLANT TEMPEH TACOS \$25

SONORAN SPICED FIVE GRAIN TEMPEH, CILANTRO, BLACK BEANS, PICO DE GALLO,  
CILANTRO LIME CABBAGE, GUACAMOLE, COTIJA CHEESE

367/17/28/33/10 GF/Vegan preparation available

### PAN SEARED TOFU \$31

NUTRITIONAL YEAST, HONEY, PEACH & RHUBARB CHUTNEY,  
STRAWBERRY PORT WINE REDUCTION, CREAMY HERB POLENTA

381/44/23/12/6 GF/Vegan preparation available

### TOFU STEAK \$22

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### BLACK PEPPER FETTUCCINI WITH CABERNET SLOW ROASTED TOMATOES \$27

HOUSE MADE RICOTTA CHEESE, ROASTED GARLIC, BROCCOLINI, SPINACH, SHAVED  
PARMESAN

485/50/12/28/3 Gluten Free on request

### PAN SEARED TOFU STEAK \$29

QUINOA BROWN RICE PILAF, CHIMICHURRI SAUCE

367/31/21/20/7 GF/V

### GREEN CURRY TOFU \$28

KAFFIR LIME, LEMONGRASS, CORIANDER, FRESH GINGER, GARLIC, GRAPE TOMATO,  
CILANTRO, COCONUT MILK, RICE NOODLES, CHOPPED CASHEWS

443/46/19/26/3 GF/V contains coconut and tree nuts

### GRILLED SOY TEMPEH \$27

FIRE ROASTED CREAMED CORN, MAPLE CHIPOTLE BUTTER, SAUTÉED BABY KALE

423/34/27/24/3 GF

### TOFU STEAK \$22

SERVED WITH BAKED POTATO OR BAKED YAM

301/38/23/9/6 V/GF

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