



Litchfield's

THANKSGIVING PRIX FIXE

\$129 PER GUEST



THE WIGWAM | LITCHFIELD PARK, ARIZONA
DIRECTOR OF CULINARY | JARELL A. TUCKER

We proudly feature Arizona-grown produce and Sonora wheat across our pasta and sourdough, alongside ingredients from local and regional partners.

BREAD SERVICE | VG

Fresh-Baked Breads | Chef's Selection of Butters

STARTERS

CHOICE OF ONE

HARVEST GREENS | VG

Chicory | Arizona Apple |
Roasted Delicata Squash |
Toasted Arizona Pecans |
Pomegranate |
Orange Blossom & Desert Honey
Vinaigrette

TURNIP & POTATO SOUP

Roasted Turnip |
Kennebec Potato |
Yuma Medjool Date |
Brown Butter | Melted Leek |
Cracked Black Pepper

WOOD-ROASTED SHRIMP

Garlic Butter |
Roasted Chile | Meyer Lemon |
Grilled Sourdough

MAINS

CHOICE OF ONE

FETTUCCINE

Wood-Roasted Mushrooms | Roasted Garlic |
Brown Butter | Sonoran Wheat Pasta | Pecorino |
Aged Sherry

WOOD-FIRED SALMON

Tomatillo Succotash | Field Corn |
White Tepary Beans | Anaheim Chile |
Wilted Greens | Toasted Coriander

HERITAGE TURKEY

Herb-Roasted Turkey | Sonora Wheat Sourdough
Stuffing | Garlic & Herb Whipped Potatoes |
Roasted Brussels Sprouts | Cranberry Preserve |
Giblet Gravy

WOOD-FIRED FILET MIGNON (6oz)

Roasted Fingerling Potatoes | Creamed Spinach |
Braised Sweet Onion | Red Wine Jus

DESSERTS

CHOICE OF ONE

PEAR TART | VG

Caramelized Pear | Butter Pastry | Vanilla Maple
Ice Cream | Spiced Caramel

PUMPKIN CHEESECAKE | VG

Roasted Pumpkin | Brown Sugar | Cinnamon Crumble |
Vanilla Chantilly | Candied Pepitas

ACCOMPANIMENTS

GARLIC & HERB WHIPPED POTATOES | VG 15

Yukon Gold Potato | Roasted Garlic |
Garlic & Herb Cheese | Cultured Butter

MACARONI GRATIN | VG 18

Mornay | Comté | Parmesan

ROASTED BRUSSELS SPROUTS 16

Mesquite Honey | Roasted Shallot |
Chile

ADD A LITCHFIELD'S STEAK FOR THE TABLE

ARIZONA PECAN WOOD | LIVE FIRE

8oz FILET MIGNON* GF	68
14oz PRIME NEW YORK STRIP* GF	78
16oz PRIME RIBEYE* GF	82
22oz PRIME PORTERHOUSE* GF	132
32oz WAGYU TOMAHAWK* GF	205

SAUCES & BUTTERS

HOUSE STEAK SAUCE	7
BORDELAISE	9
COGNAC PEPPERCORN	9
HORSERADISH CREAM VG GF	7
NOPALES CHIMICHURRI V GF	7
ROASTED CHILE BUTTER VG GF	7
TRUFFLE BUTTER VG GF	9

STEAK ENHANCEMENTS

SHRIMP SCAMPI +20	CRAB OSCAR +26	COLD-WATER LOBSTER TAIL GF +35
Garlic Chile Lemon	Crab Béarnaise	



V VEGAN | VG VEGETARIAN | GF GLUTEN FREE |  CONTAINS NUTS

Please inform your server of any food allergies or dietary restrictions.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Litchfield's



COCKTAILS & BEER MENU

THE WIGWAM | LITCHFIELD PARK, ARIZONA
DIRECTOR OF CULINARY | JARELL A. TUCKER

COCKTAILS

LITCHFIELD'S SMOKED OLD FASHIONED 	20	SMOKEY MULE	15
Wigwam Single Barrel Bourbon Maple Syrup Black Walnut Bitters		Del Maguey Vida Mezcal Blood Orange Liqueur Lime Ginger Beer Tajín Rim	
COPPER COSMO	19	DESERT BLOOM PALOMA	15
Absolut Elyx Cointreau Lime Cranberry		Reposado Lime Agave Grapefruit Fever-Tree Grapefruit Soda	
GOODYEAR BLIMP	19	MIDNIGHT IN MANHATTAN	20
Buffalo Trace Amaro Aperol Lemon		Bulleit Rye Amaro Montenegro Cherry Bitters	
SPICED PEAR MARGARITA	17	THE EMPRESS	16
Reposado Spiced Pear Liqueur Lime Agave		Empress Gin Lemon Lavendar Syrup Egg White	

MOCKTAILS

ZERO PROOF PALOMA-RITA 12	ARIZONA SUNSET 12	PIÑA-NO-LADA 12
Seedlip Agave Lime Juice Grapefruit Juice Agave	Orange Juice Pineapple Juice Citrus Soda Splash of Grenadine	Pineapple Juice Cream of Coconut Lime Juice



BEER SELECTION

DRAFT

WREN HOUSE BREWING CO.	8
Valley Beer American Lager Phoenix	
WREN HOUSE BREWING CO.	10
Spellbinder Hazy IPA Phoenix	
MOTHER ROAD BREWING CO.	8
Tower Station IPA Flagstaff	
HUSS BREWING CO.	8
Scottsdale Blonde Phoenix	

BOTTLES

MICHELOB ULTRA	6
COORS LIGHT	6
BUD LIGHT	6
STELLA ARTOIS	8
Pilsner	
HEINEKEN	8
HEINEKEN	7
0.0 Non-Alcoholic	
SIERRA NEVADA	7
Hazy IPA Non-Alcoholic	
MODELO ESPECIAL	8
PACIFICO	8

 CONTAINS NUTS