

New Tastes at Wildflower Tucson

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Wildflower American Cuisine in Tucson is offering a variety of new tastes and items for the fall season. Wildflower has created a new menu with heartier dishes, heavier grains, and root vegetables to bring out the taste of fall.



Wildflower's new menu, created by Executive Chef Omar Huerta, has a variety of new dishes to please every palette. The menu features great comfort foods like house-made sweet potato gnocchi and healthier options like the Farmer's Market Salad.

New dishes also include a Pork Osso Buco with creamy polenta, an apple salad, and a Fall Vegetable Salad. Come in on Monday for a Prime Rib Dinner, priced at \$22, complete with a simple salad, prime rib, and a glass of house wine.

New menu items also include handcrafted cocktails like The Harvest Apple Martini or the Cinnamon Pisco Punch, infused with chai tea and pineapple. These, added to the already popular cocktail menu, create perfect beverages to match every entrée item.

Wildflower is also cooking up a special holiday pie sale. Guests can choose Pear, Apple, or Dried Cranberry with Walnut Crumb Topping to take home for the family and celebrate the holidays. Pies are \$18 each, and orders must be placed no later than Wednesday, December 19. Guests will be able to pick up pies on Sunday, December 23 and Monday, December 24 between 2 p.m. and 4 p.m.

As if homemade pies, a new menu, and delicious cocktails are not enough, Wildflower is also offering a gift card deal. When guests purchase \$100 in gift cards, they will receive a \$20 bonus card for themselves. With all the special events and menu items at Wildflower, it is the perfect place to eat during the holiday season.

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