

FORRESTER'S FALL 2026



FORRESTER'S

FROM THE CHEF

Willa Cather wrote in *My Ántonia* that happiness is “to be dissolved into something complete and great.”

As a chef, I think about salt the exact same way. It is the single most powerful element in a kitchen—working quietly behind the scenes, dissolving completely into a dish to bring out its absolute best, without ever needing to steal the show.

I built this menu with that exact same philosophy. Cather's stories were rooted in the hearths, the prize heirloom garden patches, the cold root cellars, and the long tables where neighbors gathered to break bread after a hard day in the field. Every dish in these chapters is a nod to that heritage. From our house-cured jowl bacon and slow-braised meats to the seasonal harvests coming through our back door, we cook with grit, patience, and deep respect for the land.

I'm glad you're sitting at my table tonight. Take your time, enjoy the food, and welcome to the Divide.

Chris Coffman



FORRESTER'S

TABLE OF CONTENTS

01	The Prairie Table
02	Field & Hearth
03	The Pioneer Harvest
04	Footnotes to the Harvest
05	Orchard & Sweet Pasture
06	Young Pioneers
07	Building History
08	Food for Thought



FORRESTER'S

THE PRAIRIE TABLE

Bohemian Garden Burrata –16–

Burrata, roasted garlic-confit oil, thick balsamic reduction, house-made croutons, flaky sea salt, basil, seasonal farm accompaniments.

Cellar-Caramelized Onion Dip –15–

Cream cheese & sour cream base, slow-caramelized onions, garlic confit, topped with panko, shredded Gruyère, and crispy pork jowl bacon jam. Served with house-pickled seasonal vegetables, seed crackers, and croutons.

Pioneer Foraged Caps –14–

Large cremini caps stuffed with rendered jowl bacon, chèvre, cooked leeks, fine herbs, parsley-chive crema, shaved radish. 🌿

FORRESTER'S

FIELD & HEARTH

Catherton BLT -15-

Thick-cut house-made jowl bacon, sliced seasonal tomato, sun-dried tomato aioli, hard-seared little gem lettuce, house-made focaccia. Served with charred sweet corn & black bean salad.

Braised Cheek & Beef Slab Sandwich -15-

Ground beef and rich braised beef cheek meatloaf slab, hard-seared, brushed with tangy smoked glaze, served on a toasted Kaiser roll with pickled seasonal vegetables. Served with horseradish & caraway cabbage slaw.

Harvest Wedge -16-

Halved little gem, hard-seared, buttermilk-chive dressing, blue cheese crumbles, pickled red onion, jowl bacon lardons, blistered cherry tomatoes, fried croutons.

Kettle & Hearth Soup -9-

A warm bowl of rotating soup inspired by the harvest and cold-pantry stores, built on rich house-made stocks, seasonal farm produce, and slow-simmered care.

FORRESTER'S

THE PIONEER HARVEST

PRAIRIE COFFEE-BRAISED BEEF CHEEK -26-

Coffee-rubbed beef cheek braised low and slow in a rich, savory pan jus, resting over a velvet-smooth roasted farm root purée. Accompanied by earthy kale sautéed in sweet garlic confit oil, brightened with a splash of aged sherry vinegar, studded with ruby pomegranate arils, and finished with a vibrant drizzle of chive oil. 🌿

DUCK TOVESKY -28-

Plump, dry-brined duck leg rendered low and slow until meltingly tender, then hard-roasted to achieve a golden-crisp skin. Nested over a warm, comforting salad of earthy French lentils and roasted seasonal squash, laced with a tart-sweet cherry gastrique and finished with delicate radish curls for a fresh, peppery crunch. 🌿

MORAVIAN PORK SHANK -27-

A hefty, bone-in pork shank braised until falling off the bone, served over a rich bed of stone-ground, buttery-creamy polenta. Balanced by a crisp, refreshing slaw of shaved Brussels sprouts and local apples, sprinkled with toasted pepitas and bright bursts of house-pickled mustard seeds. 🌿

LEEK ASH & EVERYTHING AHI -26-

Sashimi-grade Ahi tuna* coated in a charred leek ash and everything-bagel spice crust, seared hot and fast to keep the center rare and buttery. Plated atop a warm pioneer succotash sautéed in sweet butter, finished with a squeeze of fresh lime, torn cilantro, and a nest of crispy fried leek strings. 🌿



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FOOTNOTES TO HARVEST



SWEET CORN & BLACK BEAN SALAD -6-

Fire-charred sweet corn kernels folded with earthy black beans, crisp red onion, and fresh cilantro, tossed in a bright lime-citrus dressing with a touch of chili warmth. 🌿



HORSERADISH & CARAWAY SLAW -5-

Shredded green and red cabbages tossed in a sharp, creamy horseradish dressing, studded with toasted caraway seeds for a deep, aromatic Central European crunch. 🌿



CREAMY POLENTA -6-

Slow-simmered, stone-ground cornmeal whipped with rich butter, heavy cream, and aged cheese until impossibly smooth, rich, and velvety. 🌿

FORRESTER'S

ORCHARD & SWEET PASTURE

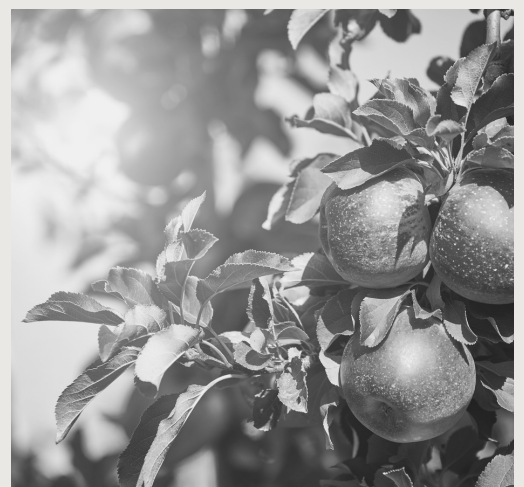
SPICED COCOA & MAIZE CAKE -9-

A dense, decadent dark cocoa cake infused with warm cinnamon and a whisper of cayenne heat, lightly dusted with spiced cocoa powder and crowned with a velvety, sweet-and-savory maize and salted honey buttercream.



PRESERVE BASQUE CHEESECAKE -9-

A rich, crustless cheesecake baked until golden-scorched on top with a custardy, melting center, topped with house-made orchard fruit preserves and a delicate pinch of flaky sea salt.



FORRESTER'S

YOUNG PIONEERS



GRUYÈRE-CHEDDAR GRILLED CHEESE -12-

Artisan sourdough brushed with sweet garlic-confit oil, stuffed with melted sharp yellow cheddar and nutty shredded Gruyère, griddled golden and served with a side of crispy baked tater tots.



PIONEER MEATLOAF & TOT SKILLET -12-

Golden-crisp baked tater tots tossed with hard-seared, caramel-edged chunks of braised beef meatloaf, served with our signature tangy-sweet smoked glaze ketchup.



UMAMI BUTTER RADIATORI -10-

Ruffled radiatori pasta tossed in warm, rich butter with a subtle dash of light soy sauce for a deep savory punch, finished with a generous dusting of grated parmesan, served with a side of crispy baked tater tots.

FORRESTER'S

BUILDING HISTORY

As early as 1893, the *Webster County Argus* reported that C. H. Potter and the owner of a neighboring lot were thinking favorably about joining forces to erect a new two-story brick building. By early 1901, the plans called for a large basement, two stories with arched windows, and a front entrance with three doors and large plate glass windows. The Modern Woodmen later voted to add a third story, and Hempel & Salzman of Hastings were granted the construction contract. Excavation for what would come to be known as the Potter-Wright building was underway by spring.

Despite reports that the building would be rapidly pushed to completion, construction was not finished until 1902. Upon completion, the Potter-Wright building became home to a variety of businesses, including the Barber Shop of Barkley & Shaffnit, Attorney J. R. Mercer, the Fair Store, T. E. Penman's Jewelry Store, Dr. Nellie E. Maurer's Dental Parlor, the New York Store, C. A. Schultz & Co. Real Estate Brokers, the Variety, and Graham Furniture Company.

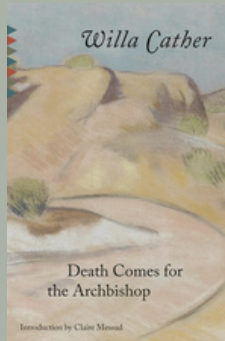
In August 1961, a fire broke out in the third-floor lodge hall formerly used by the Masons and Eastern Star. Extensive smoke and water damage precipitated the relocation of tenants, and the third story was completely destroyed. The building continued to house tenants after the fire, eventually bidding farewell to its remaining occupants and sitting vacant for more than two decades before the Red Cloud Community Fund facilitated its purchase in 2014.

Hotel Garber opened last year thanks to generous supporters and a multi-year campaign spearheaded by the Willa Cather Foundation, Red Cloud Community Fund, and Discover Red Cloud. The hotel's name is a nod to Silas and Lyra Garber, models for Captain and Mrs. Forrester in Willa Cather's novel *A Lost Lady*. The Garbers often hosted picnics and dances in their cottonwood grove, gatherings Cather recalled fondly. Continuing that tradition of hospitality, Hotel Garber offers a distinctive blend of historic charm and contemporary comfort.



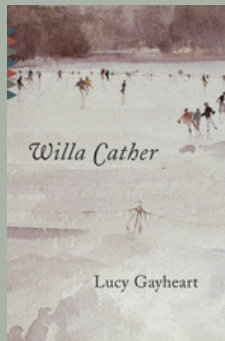
FORRESTER'S

FOOD FOR THOUGHT



DEATH COMES FOR THE ARCHBISHOP

Long recognized as one of Cather's masterpieces—and often described as among the most beautiful works of American fiction—*Death Comes for the Archbishop* offers a profound and sensitive portrait of faith, leadership, landscape, memory, and cultural encounter in the nineteenth-century Southwest.



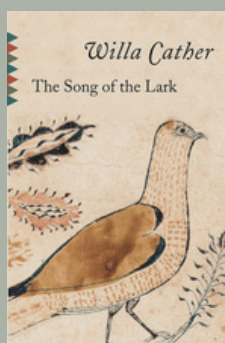
LUCY GAYHEART

In this haunting 1935 novel, Willa Cather explores the impermanence of innocence, the opposition between prairie and city, and the grandeur, elation, and heartache that await a gifted young woman who leaves her small Nebraska town to pursue a life in art. It's as achingly lovely as a Schubert sonata.



O PIONEERS!

A tale of the prairie land encountered by America's Swedish, Czech, Bohemian, and French immigrants, as well as a story of how the land challenged them, changed them, and, in some cases, defeated them, Cather's novel is a uniquely American epic.



THE SONG OF THE LARK

Thea Kronborg, a minister's daughter in a provincial Colorado town, seems destined from childhood for a place in the wider world. In this powerful portrait of the self-making of an artist, Willa Cather created one of her most extraordinary heroines.

HOTEL GARBER

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