

# CORSAIR

kitchen & bar

## PRIVATE DINING FACT SHEET

CORSAIR Kitchen & Bar has opened its doors within the exclusive Turnberry Isle Miami resort and golf club located between Miami and Fort Lauderdale.

CORSAIR represents a new spirit of hospitality based on an American-inspired kitchen and bar, CORSAIR'S contemporary cuisine attracts those looking for lighter comfort food. Its open kitchen offers authentic creations designed to satisfy your palette in a friendly, sophisticated setting; a perfect gathering place for breakfast, lunch, dinner, after work or a spirited night out. Beautifully designed, the casually elegant environment flows onto an outdoor patio overlooking a scenic tropical oasis and the resort's acclaimed championship golf courses.

Enjoy the simplicity of our food, innovative cocktails and excellent service.

CORSAIR can accommodate events for 12 to 250 people.

### Cuisine

The menu is an American-inspired kitchen and bar, CORSAIR'S contemporary cuisine attracts those looking for lighter comfort food with a focus on local products and farms.

GORDON MAYBURY executive chef

STEVE SPRAGUE chef de cuisine

### Restaurant Hours

#### RECEPTIONS

starting at 5pm daily

#### DINNER

Daily

5 pm to 10pm

STEVE MILLS

corsair & bourbon group & event sales  
smills@turnberry.com | 786.279.6598



### Prix Fixe Menus

canapés selection \$5-7 per piece

\$65 - \$175 per person

wine pairings available or sommelier  
selection \$48+ bottle

beverage are billed upon consumption  
open bar packages available

www.corsairmiami.com  
@CORSAIRmiami  
main: 786.279.6800

## THE PRIVATE DINING ROOM



CORSAIR'S private dining room is perfect for corporate events, parties, and meetings. The room can host up to 30 guests for a seated meal, or 40 for a cocktail reception.

5-Close **\$2500++** minimum

audio/visual accessible

Outdoor Patio Reception Option

Additional **\$500++** minimum

## THE PATIO



CORSAIR'S beautiful outdoor patio is a wonderful setting for daytime or evening events or parties. The space can host up to 80 guests for a seated meal, or 125 for a cocktail reception.

If interested please inquire for our minimums

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## THE LOUNGE



CORSAIR'S semi-private indoor lounge is perfect for an informal daytime setting or evening event. The space can host up to 15 guests for a seated meal or 25 guests for a cocktail reception. available 7 days a week 6:30-Close with **\$1,200++** minimum

## SEMI-PRIVATE OR BUY-OUT



CORSAIR is also available for complete or partial buyout options seven days a week for dinner. The restaurant has indoor/outdoor seating for up to 200 guests or 300 for a standing reception.

If interested please inquire for our minimums

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# CORSAIR Kitchen & Bar HORS D'OEUVRES MENU

## **FROM THE SEA \$6 per piece**

SHRIMP COCKTAIL horseradish cocktail sauce

CRABCAKE corn remoulade

AHI TUNA crispy wonton, mango salsa

SMOKED SALMON grit cake, crème fraîche

## **FROM THE LAND \$7 per piece**

SHORT RIB TOSTADA small-batch guacamole, pico de gallo

MAC N' CHEESE bacon

MEATBALL heirloom tomato sauce

## **VEGETARIAN \$5 per piece**

TOMATO BRUSCHETTA burrata, garden basil

WILD MUSHROOM FLATBREAD goat cheese, truffle oil, arugula

DEVEILED EGG smoked paprika, chives

## **SWEET BITES \$4 per piece**

KEY LIME TART meringue

CHOCOLATE TRUFFLE

FRENCH MACARON

## **PLATED OPTIONS \$200 per platter (each serves 15 guests)**

TRIO OF ARTISANIAL CHEESES traditional accompaniments

CHARCUTERIE PLATTER traditional accompaniments

Priced per-piece, Minimum order of 10 of each passed item

23% service charge not included in above pricing

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# THREE-COURSE GROUP DINNER MENU

## **APPETIZERS choice of**

### **TUNA TARTARE**

wasabi avocado, sweet soy, wonton, pickled root vegetable, crispy rock shrimp

### **ROOTS + FRUITS**

beets, celery root, pears, apple, hazelnut, watercress

### **ROASTED PUMPKIN + PROSCUITTO**

endive, frisée, dried figs, pepitas, goat cheese vinaigrette

## **MAIN DISHES choice of**

### **ROASTED CHICKEN BREAST**

garlic mashed potatoes, root vegetables, grain mustard jus, crispy leeks

### **SALMON**

farro, quinoa, baby peas, pickled carrot salad

### **FILET OF BEEF**

carrot purée, pearl onions, baby carrots, fingerling potatoes, red wine demi-glace

## **DESSERTS choice of**

### **SEASONAL CHEESECAKE**

seasonal accompaniments, please inquire for current offerings

### **THE DEVIL'S CHOCOLATE CUSTARD**

devil's food cake, cocoa nibs, coffee ice cream

\$85 pp

23% service charge

please note that due to seasonality of certain items this menu is subject to change

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# FOUR-COURSE FAMILY-STYLE DINNER MENU

## **FAMILY-STYLE APPETIZERS**

### **MEDITERRANEAN PLATTER**

hummus, 'bomba', olives, greek yogurt, toasted pita

### **CAESAR SALAD**

white anchovy, croutons, parmesan, caesar dressing

## **FAMILY-STYLE MIDDLE COURSE**

### **SWEET POTATO GNOCCHI**

sage brown butter, feta

### **MARGHERITA FLATBREAD**

vine ripened tomatoes, fresh mozzarella, sweet basil

## **FAMILY STYLE MAIN DISHES**

### **PORK TOMAHAWK**

celery root purée, charred scallions, roasted mushrooms, truffled salsa verde

### **CRISPY SKIN SNAPPER**

lime rice, chayote squash, black eye pea slaw, roasted tomatillo salsa

### **FILET OF BEEF**

carrot purée, pearl onions, baby carrots, fingerling potatoes, red wine demi-glace

## **FAMILY STYLE DESSERTS**

### **THE DEVIL'S CHOCOLATE CUSTARD**

devil's food cake, cocoa nibs, coffee ice cream

### **MIXED BERRIES**

vanilla whipped cream

### **SEASONAL CHEESECAKE**

seasonal accompaniments, please inquire for current offerings

\$105 pp

23% service charge

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# LARGE GROUP FOOD STATION MENU

menu designed for groups of 100-250 guests

## RAW BAR STATION

SHRIMP, OYSTERS, CRAB CLAWS cocktail sauce, mignonette, lemons

## SALAD STATION

ARUGULA + DUCK CONFIT marcona almonds, humboldt fog, egg, sherry vinaigrette

WATERMELON CAPRESE tomatoes, mozzarella, pickled red onion, grilled scallions

CAESAR SALAD white anchovy, croutons, roasted tomatoes, parmesan, caesar dressing

## ENTRÉE STATIONS

\*CARVED FILET buttermilk mash, wild mushrooms, brussels sprouts, sauce chasseur

BRAISED SHORT RIB OF BEEF truffled polenta, street corn, smoked tomato salad

PAN-SEARED DIVER SCALLOPS corn purée, cauliflower, bacon, caper, golden raisin

\*MAC + CHEESE cavatelli, bacon, shortrib, wild mushroom, toasted breadcrumbs

## DESSERT STATION

MIXED BERRIES vanilla whipped cream

THE DEVIL'S CHOCOLATE CUSTARD devil's food cake, cocoa nibs, coffee ice cream

SEASONAL CHEESECAKE inquire for current offerings

KEY LIME TART graham cracker macadamia nut crust, organic berries, raspberry sauce

\$175 pp

23% service charge

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\*food action station

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