

# CORSAIR

kitchen & bar

## PRIVATE DINING FACT SHEET

CORSAIR 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 11:30am daily

#### LUNCH

Daily

11:30 am to 4pm

### Prix Fixe Menus

canapés selection \$5-7 per piece

\$45 - \$65 per person

wine pairings available or sommelier selection \$48+ bottle

beverage are billed upon consumption

open bar packages available

STEVE MILLS

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

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.

11:30-4pm **\$1200++** 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 35 guests for a cocktail reception. available 7 days a week 11:30-4pm with **\$900++** 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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corsair private dining

# CHEF'S STANDARD LUNCH MENU

## **STARTERS choice of the following**

### SOUP OF THE DAY

seasonal selection

### CAESAR SALAD

white anchovy, croutons, parmesan, caesar dressing

## **MAIN DISHES choice of the following**

### SWEET POTATO GNOCCHI

sage brown butter, feta

### ROASTED APPLES + BABY GREENS

candied walnuts, roquefort, red onion, pomegranate vinaigrette

### "THE CLUB"

turkey, bacon, bibb, tomato, avocado mayo, house wheat bread

## **DESSERTS choice of the following**

### THE DEVIL'S CHOCOLATE CUSTARD

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

### SEASONAL CHEESECAKE

seasonal accompaniments, please inquire for current offerings

\$45 pp

23% service charge

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

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# CHEF'S PREMIUM LUNCH MENU

## **STARTERS choice of the following**

### SOUP OF THE DAY

seasonal selection

### ROOT VEGETABLE + QUINOA SALAD

carrot, sunchoke, turnip, frill mustard, swiss chard, shallot vinaigrette

## **MAIN DISHES choice of the following**

### ROASTED SALMON + KALE

brussels sprouts, avocado, tomato, lentil vinaigrette

### GRILLED CHICKEN SANDWICH

honey mustard, arugula, tomato, avocado, wheat ciabatta

### STEAK FRITES

allen brother's skirt steak, herbed fries, young lettuce, truffled salsa verde

## **DESSERTS choice of the following**

### SEASONAL CHEESECAKE

seasonal accompaniments, please inquire for current offerings

### THE DEVIL'S CHOCOLATE CUSTARD

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

\$55 pp

23% service charge

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## 4 COURSE FAMILY STYLE LUNCH MENU

### **FAMILY STYLE STARTERS**

#### MEDITERRANEAN PLATTER

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

#### MARGHERITA

vine ripened tomato, fresh mozzarella, sweet basil

### **MIDDLE COURSE choice of the following**

#### SOUP OF THE DAY

seasonal selection

#### BUTTERNUT SQUASH + ARUGULA SALAD

farro, spiced pecans, feta, dried cherry vinaigrette

### **MAIN DISHES choice of the following**

#### CRISPY SKIN SNAPPER

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

#### REUBEN

house-corned beef, swiss cheese, sauerkraut, 1000 island, rye bread

#### STEAK FRITES

allen brother's skirt steak, herbed fries, young lettuce, truffled salsa verde

### **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

\$65 pp

23% service charge

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