

# CORSAIR

kitchen & bar

## BREAKFAST, BRUNCH + LUNCH

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CORSAIR Kitchen & Bar has opened its doors within the exclusive JW Marriott Miami Turnberry Resort and Spa 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

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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.

Executive Chef, Gordon Maybury | Chef de Cuisine, Steve Sprague

## RESTAURANT HOURS

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Starting at 7:00am - 10:00pm

## PRIX FIXE AND BUFFET MENUS

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### CANAPÉS SELECTION

\$6-8 per piece

\$45-\$65 per person

### WINE PAIRINGS AVAILABLE

OR

### SOMMELIER SELECTION

\$48+ bottle

## CAPACITIES

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### PRIVATE DINING ROOM

28 seated / 40 reception

### PATIO

80 seated / 125 reception

### LOUNGE

15 seated / 25 reception

### BUYOUT

200 seated / 300 reception

Beverages are billed upon consumption | open bar packages available

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## THE PRIVATE DINING ROOM

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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.



## THE PATIO

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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



## THE LOUNGE

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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.



## SEMI-PRIVATE OR BUY-OUT

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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.



## BREAKFAST

### FULL BUFFET BREAKFAST \* 30

fruits, breads, pastries, cereals, granola  
oatmeal, yogurt, griddle items, organic eggs  
breakfast meats, roasted potatoes, artisanal  
cheeses, sliced meats, smoked salmon fresh  
squeezed juices, coffee & tea

### CONTINENTAL BUFFET BREAKFAST 22

fruits, breads, pastries, cereals oatmeal,  
yogurt, cheeses, sliced meats fresh squeezed  
juices, coffee & tea

continental does not include hot items or  
smoked salmon

## SAMPLE WEEKEND BRUNCH

### FROM THE KITCHEN

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#### ENDLESS SUPPLY

#### CONTINENTAL BREAKFAST

assorted fresh fruit, berries, yogurt parfaits  
house-made granola, fresh pastries

#### \*HOT

scrambled eggs, oatmeal, bacon sausage,  
breakfast potatoes

#### CHEF'S HOUSE FLATBREAD MEZZE TABLE

charcuterie, artisanal cheese roasted & grilled  
vegetables, olive oil, balsamic

#### \*RAW BAR

shrimp, crab claws, smoked salmon caper  
remoulade & cocktail sauces

#### BRUNCH SWEETS

made-to-order waffles an array of house-made  
desserts

### COOKED TO ORDER

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#### CHOICE OF ONE THE FOLLOWING

#### AÇAÍ BOWL

green apple, kale, cucumber, banana, agave

#### SALAD

seared tuna, hard boiled egg, green  
beansroasted potato, olive, tomato, herb  
vinaigrette

#### \*EGGS BENEDICT

english muffin, crab cake, bacon, spicy  
mayo 63° egg, béarnaise

#### FRENCH TOAST

banana bread, caramel sauce, grilled  
pineapplecinnamon whipped cream

#### \*BREAKFAST SKILLET

yucca fries, peppers, onion, tomato, shrimp,  
fried egg

#### \*MAC 'N CHEESE

gnocchi, cheese sauce, bacon, chives,  
sour cream

#### SANDWICH

grilled pita, blackened chicken, lettuce,  
tomatopickled onion, lemon herb yogurt

#### OPEN FACE OMELETTE

wild mushrooms, brie cheese, arugula salad

Served from 11:30 am-3 pm

\$52++ includes bottomless mimosas

\$8++ per person bloody mary bar

\$29++ children under 12 years

For your convenience, an 24% service  
charge will be added to all checks.

\*Consuming raw or undercooked meats,  
poultry, seafood or eggs may increase the  
consumers' risk of foodborne illness.

## HORS D'OEUVRES

### FROM THE SEA

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\$8 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

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\$8 PER PIECE

**SHORT RIB TOSTADA**  
small-batch guacamole, pico de gallo

**MAC N' CHEESE**  
bacon

**MEATBALL**  
heirloom tomato sauce

### VEGETARIAN

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\$6 PER PIECE

**TOMATO BRUSCHETTA**  
burrata, garden basil

**WILD MUSHROOM FLATBREAD**  
goat cheese, truffle oil, arugula

**DEVEILED EGG**  
smoked paprika, chives

### SWEET BITES

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\$5 PER PIECE

**KEY LIME TART**  
meringue

**CHOCOLATE TRUFFLE**  
**FRENCH MACARON**

### PLATED OPTIONS

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**\$200 PER PLATTER**  
(EACH SERVES 15 GUESTS)

**TRIO OF ARTISANAL CHEESES**  
traditional accompaniments

**CHARCUTERIE PLATTER**  
traditional accompaniments

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

24% service charge not included in  
above pricing

## CHEF'S LUNCH MENU 1

### STARTERS

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#### CHOICE OF

#### ROASTED TOMATO SOUP

goat cheese, balsamic reduction

#### CAESAR SALAD

white anchovy, croutons, parmesan, caesar dressing

### MAIN DISHES

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#### CHOICE OF

#### TUNA SALAD WRAP

albacore, lemon, olive oil, argula, tomatoes

#### "THE CLUB"

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

### DESSERTS

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#### CHEF'S SELECTION

\$38 pp | 24% service charge

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

## CHEF'S LUNCH MENU 3

### STARTERS

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#### SOUP OF THE DAY

seasonal selection

#### "THE GREEK"

romaine, onions, olives, feta,  
roasted peppers, tomatoes, cucumber,  
oregano-vinaigrette

#### CAESAR SALAD

white anchovy, croutons, parmesan,  
caesar dressing

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### MAIN DISHES

#### TUNA SALAD WRAP

albacore, lemon, olive oil, argula, tomatoes

#### "THE CLUB"

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

#### GNOCCHI

butternut cream, roasted pumpkin, carrot,  
sagebutter, pumpkin pesto

### DESSERTS

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#### CHEF'S SELECTION

\$45 pp | 24% service charge

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

## CHEF'S LUNCH MENU 3

### STARTERS

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#### CHOICE OF

##### ROASTED TOMATO SOUP

goat cheese, balsamic reduction

##### CAESAR SALAD

white anchovy, croutons, parmesan, caesar dressing

##### ROASTED PUMKIN + MELON SALAD

local lettices, melon, pomegranate, blue cheese, marcona almonds, orange-gingerdressing

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### MAIN DISHES

#### CHOICE OF

##### KALE + BRUSSELS SALAD

roasted salmon, avocado, tomato, sherry vinaigrette

##### LOBSTER ROLL

lobster, crab, shrimp, spicy slaw, soft roll, house chips

##### STEAK FRITES

wagyu skirt steak, herbed fries, young lettuce, chichurri

### DESSERTS

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#### CHEF'S SELECTION

\$52 pp | 24% service charge

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



## OPEN BAR BEVERAGE PACKAGES

### STANDARD \$30 PER PERSON PER HOUR

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Skyy Vodka

All Available Stolichnaya Varieties

Flor de Cana Rum

Don Eduardo Blanco Tequila

Cointreau

Beefeater Gin

Skyy Citron

Vox Apple

Jack Daniels Tennessee Whiskey

Cutty Sark Scotch/Whiskey Blend

Jim Beam Bourbon

Sommelier Selected White Wine

Sommelier Selected Red Wine

Belvedere Pomarancia

Vox Apple

Johnny Walker Black Scotch/Whiskey Blend

Maker's Mark Bourbon

Sommelier Selected White Wine

Sommelier Selected Red Wine

All Packages include imported, domestic & non-alcoholic beer, mineral water, fruit mixers & soft drinks. Beverage service is subject to a 24% service charge & 9% sales tax

### STANDARD \$35 PER PERSON PER HOUR

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Belvedere Vodka

All Available Stolichnaya Varieties

Bacardi Rum

Patron Silver Tequila

Cointreau

Tanqueray Gin

Belvedere Citrus