

# NICOSI DESSERT BAR

PRIVATE EVENTS

# ABOUT US

Step into Nicosi—an immersive 20 seat dessert bar where every bite is unexpected and every course tells a story. Born from Chef Tavel Bristol-Joseph's lifelong dream, Nicosi explores the surprising harmony of sweet, savory, acidic, and bitter in a setting designed to spark curiosity and delight.

Nestled inside The Pearl, guests are seated around the open kitchen for an intimate, front-row experience. Our chefs will personally guide you through each course, offering insight into the craft, ingredients, and inspiration behind the evening's evolving menu.

To keep you fully present, we observe a no phone and no photography policy. Menus are revealed course by course.

Let us surprise you—one unforgettable course at a time.















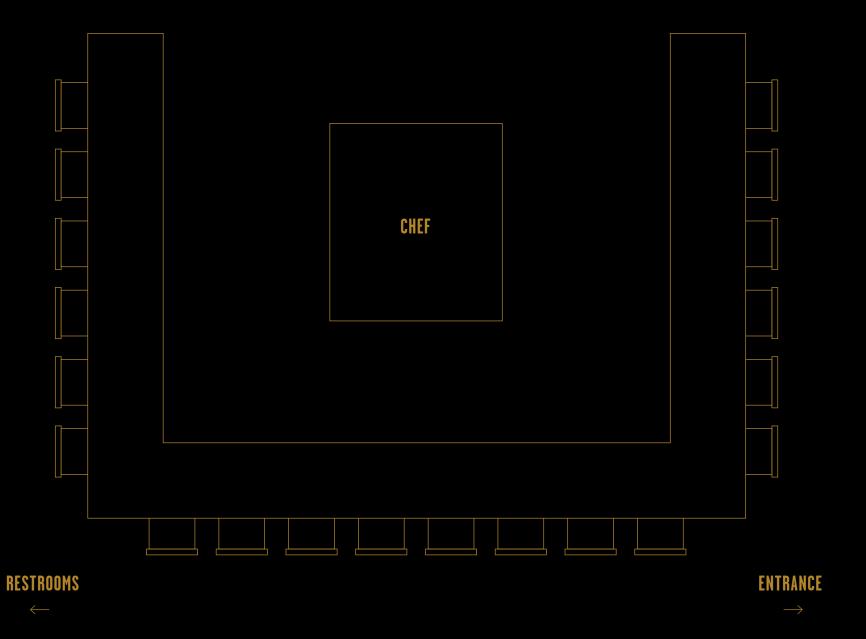






# PRIVATE PARTY BUYOUT

We offer an intimate private dining experience for up to 20 guests. Your group will enjoy an exquisite 8-course dessert tasting menu, highlighting the four major flavor profiles: Acid, Umami, Bitter, and Sweet. Each course is expertly paired with alcoholic beverages (or non-alcoholic), creating a truly memorable dining experience!



### MAX CAPACITY - 20 GUESTS

Due to safety codes and the intimate nature of our space, we are unable to accommodate more than 20 guests. This headcount includes careful consideration of our chef team to ensure both guest and staff comfort and safety.

#### **EXPLORE THE ACTS HERE**

## SAMPLE EXPERIENCE

### ACT 1 ACID

The Orchard Lolli The Green Apple Tzatziki

### **PAIRING**

Mediterranean Clipper

### ACT 2 UMAMI

La Bomba Fat Tailed Tom Créme Brûlée

### **PAIRING**

2023 Paltrinieri 'Solco' 2023, Semi-secco Frizzante Lambrusco dell'Emilia IGT. Emilia-Romagna, IT

N/A: Nicosi Mulled-Wine: Oddbird GSM Blend NA, All the Bitters NA Bitters, tart cherry juice

# ACT 3 BITTER

The Carrot Maki Cacao Noir

### **PAIRING**

Rum Irish Coffee

# ACT 4 SWEET

The Bees' Nest Olive Oil & Bee's Wax

#### **PAIRING**

Texas Keeper Ciders, Honey Thief, Cyser Cider. Austin, TX

N/A: Fermented Sourdough & Honey Kombucha Spritz.

Additional beverages are available









# HAVE QUESTIONS OR WOULD LIKE TO BOOK WITH US?

**BOOK YOUR EVENT** 

Scan or tap the QR code **QUESTIONS** 

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