



Indulge in exquisite cuisine at the world's best award-winning hotel, complemented by Baron Philippe de Rothschild's acclaimed wines.

BARON PHILIPPE DE ROTHSCHILD

Wine Slaker's Dinner at Nikko Style Niseko HANAZONO

The evening commences with a warm welcome by Mr. Laurent Perraudin, a distinguished representative of Baron Philippe de Rothschild. He'll share insights into the estate's rich heritage and winemaking philosophy.

Following his introduction, embark on a culinary journey through an Executive Chef's Special Six-Course Menu, thoughtfully curated to pair with the world-renowned wines of Baron Philippe de Rothschild from refined champagne to distinguished selections of white, rosé, and red wine.

Set against the breathtaking views of HANAZONO, this exclusive evening blends refined gastronomy, exceptional wines, and engaging insights from Mr. Laurent Perraudin, offering guests the rare opportunity to converse with the brand ambassador in Japanese, French, or English within an elegant private banquet setting.

2025

11.29,30

17:30 Start



See back of the page for the complete menu and wine pairings.

[Special Guest]
Laurent PERRAUDIN

Business Development Director (Japan) at Baron Philippe de Rothschild



BARON PHILIPPE DE ROTHSCHILD

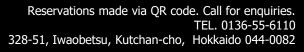
[Date] Sat, Sun, 29,30 November 2025 [Time] Dinner Starts at 17:30 (Welcome Drink at 17:00) [Capacity] Limited to 40 people Reservation required

¥ 10,000

**per person** (tax and service charge included)









# BARON PHILIPPE DE ROTHSCHILD Wine Slaker's Dinner at Nikko Style Niseko HANAZONO



# **WINE SELECTION**

Champagne Barons de Rothschild Brut N/V
Mouton Cadet Sauvignon Blanc Organic by Nathan 2024
Mouton Cadet Organic Rosé by Mathilde 2024
Escudo Rojo Baronesa P.2020



# **EXECUTIVE CHEF'S COURSE MENU** (curated to complement the evening's wines)

### **AMUEE-BOUCHE**

Foie Gras and Mushroom Tart

### **STARTER**

Smoked Hakodate Marinated Salmon Citrus Dressing with Baked Leek Dip (with)

Mouton Cadet Sauvignon Blanc Organic by Nathan 2024

### **SOUP**

Artichoke Soup with Raw Ham Croquette

## **MAIN FISH**

Steamed Turnip Hokkaido Cod Fish, Milt Cod Fish Tempura (with) Mouton Cadet Organic Rosé by Mathilde 2024





# **MAIN MEAT**

Braised Hokkaido Beef Cheek and Truffle Mash Potato Seasonal Vegetable (with)

Faculda Paia Paranesa P.2020

Escudo Rojo Baronesa P.2020

# **DESSERTS**

Pear Tart with Chocolate and Raspberry Ice cream (with)
Tea or Coffee

We believe in supporting local farmers and producers, which is why our menu evolves with the seasons, ensuring that you get to enjoy the finest ingredients. Item selection may be subject to change without prior notice, depending on ingredient availability and seasonal variations.

