Indulge in exquisite cuisine alongside Hanazono's breathtaking views, complemented by Baron Philippe de Rothschild's acclaimed wines.

BARON PHILIPPE DE ROTHSCHILD WINE MAKER'S DINNER

at Nikko Style Niseko HANAZONO

2025
5.24-25
17:30 Start

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 with a buffet style experience paired with the estate's finest wines. The experience begins with their prestigious champagne, a delightful effervescence to set the tone for the evening., followed by a Organic Sauvignon Blanc by Nathan, a selection of white wines, rosé and culminates with the prestigious Chateau d'Armailhac and a dessert wine.

See attached 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, May 24-25, 2025

[Time] Dinner Starts at 17:30 (Welcome Drink at 17:00)

[Capacity] Limited to 35 people

Reservation required

¥11,500
per person
(tax and service charge included)

nikko Style
niseko hanazono

Reservations for this event and accommodation made via QR code.
Call for enquiries.
TEL. 0136-55-7674 (Restaurant reservation)
328-51, Iwaobetsu, Kutchan-cho, Abuta-gun, Hokkaido 044-0082

BARON PHILIPPE DE ROTHSCHILD WINE MAKER'S DINNER

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BARON PHILIPPE DE ROTHSCHILD

WINE SELECTION

Champagne Baron de Rothschild Brut N/V

White Wine Mouton Cadet Sauvignon Blanc Organic by Nathan 2023

White Wine Escudo Rojo Gran Reserva Chardonnay 2023

Rosé Wine Mouton Cadet Rosé Organic by Mathilde 2023

Red Wine Mouton Cadet Cuvee Heritage Rouge 2022

Red Wine Ch.D'armailhac 2021 (Limited to one glass per person)

Dessert Wine Mouton Cadet Reserve Sauternes

BARONS DE ROTHSCHILD CHAMPAGNE

FOOD SELETION (curated to complement the evening's wines)

CANAPÉ (for welcome champagne at Rooftop Lounge)

Jerky (Beef, Venison, Bear), Caviar & Blinis,
Caprese Pincho, Olive and Pickle Pincho, Vegetable Sticks

ESCUDO ROJO

SALAD STATION

Fresh and vibrant seasonal greens, marinated vegetables, gourmet dressing and accompaniments

COLD CUTS & BREAD STATION

Hokkaido Fish & Seafood, Hokkaido Cheese Selection, Hamon Serrano, Chorizo, Mortadella, Grissini, Marinated Seafood, Assorted Homemade Bread

HOT DISHES

Braised Pork ALSACE Style, Fried Chicken, Beef Stew, Genghis Khan, Grilled Vegetables,
Fried Potato, Assorted Tempura, Pan Fried Rock Fish with Citrus Sauce, Seafood Fisherman Soup

LIVE COOKING STATION

Hokkaido Wagyu Beef, Hokkaido Scallop, Hokkaido Crab, Parmigiano Reggiano Pasta

SIDE DISH

Grilled Local Vegetables, Grilled Local Asparagus, Grilled Tomato, Mashed Potato,
Rankoshi Nanatsuboshi Rice

HOKKAIDO & OTHER DESSERTS

House Blend Syphon Coffee, Hokkaido Fluffy Pancake Sandwich, Niseko Chocolate Chip Ice Cream, Warabi Mochi, Eclair, Macha Cake, Chocolate Cake, Assorted Macaron, Seasonal Fruits

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.

ENOTECA® For All Wine Lovers