

What is your goal at Iridescence?

"Iridescence is seen as a destination, we know that. But I want to give people a reason to make the trip downtown. I hope to make it more about the experience than the dollar value. First thing I did was change the menu."

Changed how?

"Midwesterners want to see certain things on the menu like chicken, salmon and steak but I wanted to play with the flavor dimensions a little bit. I love flavor combinations like salty/sweet or sweet/sour. Once that type of flavor combination hits your mouth you get excited about what you're eating."

What type of food excites you?

"What I do professionally is a lot different than what I do at home. I love all good food whether it's a good bowl of rice, Bolognese or ham. When a dish is spot on, it's good. Honestly I like to eat Chicago style hotdogs and deep dish pizza. I go to the same three restaurants all the time."

What do you make at home?

"Burgers and fries... but for the most part I keep it pretty simple. I'm shocked when I hear other chefs say they have foie gras in their fridge. I eat peanut butter and jelly sandwiches almost everyday. But don't get wrong, every now and then I go all out when I feel like it."

What flavors can't you live without?

"I like tang. Ingredients like garlic, vinegar, sesame oil and wasabi. These flavors are who I am. Oh, and I can't live without Sriracha."

What restaurants do you frequent in greater Detroit?

"I like pubs and little off the grid places. I go to Dunleavy's, for burgers, Cherry Blossom for sushi, Hong Hua for Chinese and Taco El Americana in Mexicantown for tacos and Jet's for pizza."