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"This Isn't your grandmother's Chicken Pot Pie," said Yamauchi describing a signature menu item. His preparation of the comfort food favorite involves a confit enriched by duck fat. His menu features appetizers like Crab Louie with avocado puree, Wagyu Beef Sliders, and entrées like Pan-Seared King Salmon with miso butter.

While the experience is sure to be a memorable one - from the breathtaking views high atop Detroit's MotorCity Casino Hotel to the extensive wine list, exquisite personalized service and inspired dishes - it is now a more accessible

dining option.

Yamauchi understands the challenges of today's economy for every family. The average entrée costs \$25, and his adventurous tasting menus range from \$35-\$50. Iridescence remains dedicated to quality ingredients, artful presentation and refined service, as Yamauchi presents what he calls a "relaxed menu at relaxed prices."

Yamauchi will lead the MotorCity Casino Hotel culinary team overseeing all venues. Those restaurants include The Assembly Line Buffet, MotorCity Pit Stop, Flames and the Signature Lounge.