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Chef Yamauchi joins Motor City Casino's Iridescence

Melody Baetens / The Detroit News

The MotorCity [Casino](#) Hotel's award-winning restaurant Iridescence welcomes new chef Don Yamauchi, and with him a whole new menu. The new list of appetizers, entrees, desserts and cocktails are high-end, but not bank-breaking.

Some of the new menu items include appetizers such as oysters Rockefeller, roasted shrimp with savory corn ravioli and sauteed jumbo lump crab cake. Appetizers average about \$12 and entrees range from \$18-\$38. The favorite entrée is the pan-seared king salmon with miso butter. To try a lot for one price, try the three-course prix fixe for \$35.

Iridescence also boasts a new cocktail menu including martinis, Bellinis and a special "diva" collection of rotating cocktails -- named after famous women such as Aretha, Tina and [Beyoncé](#) -- served in a stemless martini glass resting in a bowl of dry ice.

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Yamauchi, a Chicago native now residing in Farmington, is a recipient of the James Beard Society's Rising Chef award, and was named one of the Top 10 New Chefs [in America](#) by Food & Wine magazine.

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Yamauchi

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