

On to the main courses. The Pan-Seared King Salmon was delicious. Cooked perfectly and bursting with flavor, the salmon was served atop a rice cake, along with sweet corn and fava bean relish, and miso butter. We also tried the Grilled 14 oz NY Strip Steak, served medium rare and sliced atop a Dijon and white wine herb reduction. This sauce, Chef Yamauchi's version of Detroit Zip sauce, was rich, but not overpowering. The steak was juicy and flavorful. Along with the steak came braised potatoes, creatively cut into squares. Another popular dinner selection, which we did not try on this visit is the Chicken Two Ways, consisting of a traditional chicken pot pie topped with truffle oil, served alongside a sliced cinnamon roasted chicken breast. Nearby diners described the dish as "the pot pie you remember from growing up, but better."

For dessert, we chose two winners. The Peanut Butter Bar with caramelized banana and chocolate peanut butter ice cream was excellent. The Key Lime Pie was one of the best I've had. Alongside the rectangular pie slice laid a cookie "surf board" topped with small scoops of three sorbets—mango, pineapple and basil. To my surprise, I found the basil the most tasty and refreshing. Garnishing each dessert was a dark chocolate palm tree—edible, of course.

With its panoramic city view, excellent service and creative cuisine, Iridescence is bound to become a favorite spot for special occasion dinners and a fun night on the town.

Iridescence

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