



The Relentless Pursuit of Results

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Iridescence welcomes home its new Chef de Cuisine Derik Watson

Sept. 20, 2009, Detroit, MICHIGAN – For Derik Watson, taking on the role of chef de cuisine at Iridescence atop Detroit’s elegant MotorCity Casino Hotel represents more than just a notable homecoming.

While it marks Watson’s return to his home state, it also reunites him with Iridescence Executive Chef Don Yamauchi – who recently took the dining destination in new direction by offering relaxed food at relaxed prices.

Yamauchi and Watson previously worked together four years ago at Tribute in Farmington Hills, where Yamauchi served as executive chef and Watson as sous chef. “We have a lot in common, in both food and flavors,” said Yamauchi. Watson is known for his contemporary French techniques and Italian- and Asian-inspired cuisine.

After demonstrating superior culinary skills and a true passion for food, Watson was hired as chef de cuisine in late August. He leads the Iridescence staff, allowing Yamauchi to oversee all of MotorCity Casino Hotel’s dining venues, including The Assembly Line Buffet, MotorCity Pit Stop, and the Signature Lounge. Watson said he was drawn to Iridescence because he can access the best quality and a widest range of products and ingredients available. In addition, he said, “I have the most beautiful office in all of Detroit.”

With its open kitchen and view of the city below, Iridescence has earned a reputation for its exceptional, comfort-inspired dishes. Watson plans to take that initiative to the next level. “We don’t want to be just a special occasion dining experience,” he said. “We offer a great room with approachable food and exceptional service.”

Watson always knew he would work in the culinary field. He studied at Ft. Lauderdale Art Institute before working as a line cook and tournant in three of award-winning Chef Peter Boulukos’ restaurants. He honed his skills closer to home at Birmingham’s Rugby Grille, Peabody’s and Tribute before taking on high-profile positions at David Burke’s Modern American Restaurant at the Venetian Hotel in Las Vegas and working for his mentor, Takashi Yagahashi at Chicago’s Takashi. “I feel my travels and experience have prepared me well for my new role at Iridescence,” said Watson. “I love Michigan and have always believed my future is here in Michigan.”

Watson is pleased to be part of the successful team behind MotorCity Casino Hotel. Look for his dishes on the Iridescence fall menu, soon to be released.

To learn more about Iridescence or schedule an interview with Chef Derik Watson, contact Jim Miller at millerj@publicityworkspr.com or Stephanie A. Casola at scasola@publicityworkspr.com or call Publicity Works at (248) 691-4466.

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