

*"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. His fresh upscale take on comfort foods places Iridescence in a new class, as a restaurant destined to be everyone's first choice, from special events to a casual weeknight dinner.*

*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."*

*This marks a new beginning. 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.*

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