



The Relentless Pursuit of Results

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Iridescence at MotorCity Casino Hotel featured during Detroit Restaurant Week

Sept. 1, 2009, Detroit, MICHIGAN – Those who have yet to try Iridescence restaurant, situated atop MotorCity Casino Hotel in Detroit, will have the perfect opportunity. Iridescence is one of 17 Detroit dining destinations that will participate in Detroit Restaurant Week from Sept. 18-27.

Iridescence Executive Chef Don Yamauchi is looking forward to the event, a 10-night showcase of the city's very best culinary establishments. "Detroit Restaurant Week exposes people to great new restaurants," he said. "For us, it's wonderful. We're giving people a deal."

All participating venues will offer a minimum three-course dinner for the fixed price of \$27. At Iridescence, that menu will include the following choices:

- **First Course:** Roasted shrimp with corn ravioli and vanilla beurre blanc **or** Kobe sliders with frisée and honey-garlic vinaigrette.
- **Second Course:** Soy marinated salmon with rice cake and miso butter **or** Chicken 2 Ways featuring Chicken Pot Pie.
- **Third Course:** Roasted pineapples & cinnamon crumbcake ice cream **or** Roquefort cheese with milk chocolate and cherries.

Yamauchi has re-envisioned the dining experience and taken Iridescence in a new direction. "I believe once visitors compare our prices, they'll find we're an affordable option in dining anytime," he said. "It's great exposure. We want to get the word out and let people know that Iridescence isn't just a special occasion restaurant."

The Iridescence menu offers upscale comfort-inspired foods at an average of \$25 per entrée. Yamauchi's regular tasting menu ranges from \$35 to \$50. "It shouldn't cost an arm and a leg to enjoy a good meal and to feel pampered," said Yamauchi. He is confident that newcomers to Iridescence will see that fine dining is no longer out of reach.

For details on Detroit Restaurant Week, visit <http://detroitrestaurantweek.com>. To schedule an interview with Chef Don Yamauchi, 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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