

"But if we just served biscuits and gravy, I really believe you should just come up here for the view," he said. "It also has the coolest rotating wine room in the Midwest and obviously, being biased, we think the food isn't so bad, and it's affordable. We've been very diligent about listening to the customers and keying in to the economic times. We want to be proactive."

The Iridescence menu, however, is way more varied than biscuits and gravy. Yamauchi is taking Iridescence to the next level with his innate understanding of Midwest sensibilities, French culinary training and Asian-inspired flavors, according to the management of the MotorCity Casino.

"We understand the challenges of today's economy for every family. The average entrée costs \$25, and the adventurous-tasting menus range from \$35-\$50," said Yamauchi, who is responsible for the other restaurants at MotorCity Casino such as The Assembly Line Buffet, MotorCity Pit Stop, Flames and the Signature Lounge, as well as a new restaurant that will open later this year.

Detroiters also have hearty appetites and the fare on Iridescence's menu is prepared to appeal to them. Yamauchi also has brought with him a fresh take on upscale comfort-foods.

"We want the menu to be approachable. We brought back a 2-pound lobster tail, a large rib-eye, a 23-ounce rib-eye, and a 14-ounce strip steak," said Yamauchi. "These things make them feel comfortable."

Yamauchi is also noted for his chic dishes, and the Iridescence menu also includes "Chicken Pot Pie."

"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.

The menu also features appetizers like Crab Louie with avocado puree, Wagyu Beef Sliders and entrées like Pan-Seared King Salmon with miso butter.