

CHIEF OF THE YEAR

• The Zeitgeist

Sometimes the best chef isn't the one manning the most complicated pans, but, instead, he who understands exactly what Washingtonians want. Mike Isabella came home from *Top Chef* and touched off a small-plate craze with Penn Quarter's *Graffiti*. This summer's Day-of-the-Dead-themed *Bandolero* hit Georgetown before the nabe knew how much it needed tiny tacos. Greek flavors will get the Isabella treatment at his upcoming *Kapnos*, set to open next year. *Yanow/3241 M St. NW, 202.625.4488, bandolero.com*

Hog Wild

Organ eating has officially gone whole hog and Cork Market's chef, Rob Woland, is at the head of the trend. The restaurant recently launched a series of monthly Whole Animal Grill-Outs embracing the "no organ goes untouched" philosophy. Gutsy eaters needn't look any further for an edible adventure than this family-style experience, featuring nose-to-tail breakdowns of offerings like goat, pig and lamb. *1805 14th St. NW, 202.265.2674, corkdc.com*

Strip Tease

Fourteenth Street is taking the city's restaurant renaissance to new heights. Though rumors are rampant that famed restaurateur Stephen Starr has cooled on the thoroughfare's former laundromat space, permits for new eateries are nonetheless numbering in the teens. Confirmed local outposts include *Ted's Bulletin* and *Matchbox*, while the respective owners behind the street's own *Estadio* and *The Standard* each have plans for new hot spots up the road from their current cool counterparts.

