



- 1. SCOTT BRYAN**
Then: Chef at 21 Federal in Nantucket
Since: Executive chef, Veritas, Apiary, among others
Now: Executive chef, The Milling Room in NYC
- 2. DUSKIE ESTES**
Then: Line cook at 21 Federal, Kinkead's
Now: Executive chef and owner with her husband, John Stewart, zazu kitchen and farm in Sonoma County, California
- 3. JEFF HEINEMAN**
Then: Line cook, Kinkead's
Since: Sous chef, Cashion's Eat Place in D.C.; chef/partner, Rhodeside Grill in Arlington
Now: Chef/owner, Grapeseed in Bethesda
- 4. WILL ARTLEY**
Then: Line cook at Colvin Run Tavern, Kinkead's
Since: Executive chef, Evening Star Cafe in Alexandria; executive chef, Pizzeria Orso in Falls Church; executive chef, BLT Steak in D.C.
Now: Executive chef, Nonna's Kitchen in D.C.
- 5. MIMI SCHNEIDER**
Then: General manager, Kinkead's
Since: Room dining manager, Salamander Resort & Spa, Middleburg, Virginia
Now: Restaurant manager, Goodstone Inn and Restaurant, Middleburg
- 6. DAMIAN SALVATORE**
Then: Line cook, Kinkead's
Now: Chef/owner, Persimmon in Bethesda; Wild Tomato and Sal's Italian Kitchen in Cabin John
- 7. BRENDAN L'ETOILE**
Then: Line cook, Colvin Run Tavern
Since: Sous chef, Willow
Now: Executive chef, Chez Billy and Chez Billy Sud in D.C.
- 8. ROBERT BOTTOM**
Then: Sous chef, Willow
Now: Executive chef, Marvin
- 9. TRACY O'GRADY**
Then: Sous chef, Kinkead's, 2001 USA candidate to Bocuse d'Or, an international cooking competition
Since: Chef/owner, Willow in Arlington (now closed)
Now: Chef, Campono in The Watergate
- 10. BRIAN WOLKEN**
Then: Line cook, Kinkead's
Since: Married his then-boss, Tracy O'Grady, the two opened Willow together
Now: Running Campono with O'Grady
- 11. TERRI HORN**
Then: Pastry chef, 21 Federal
Since: Pastry chef, 1789
Now: Owner, Kayak Cookies — of "salty oats" fame — in Cape Cod, Massachusetts
- 12. RIS LACOSTE**
Then: Helped open 21 Federal in Nantucket, 21 Federal in D.C. and Kinkead's
Since: Executive chef, 1789 in Georgetown
Now: Chef/owner, Ris in West End
- 13. CHRIS KUJALA**
Then: Pastry chef, Kinkead's
Since: Pastry chef, Ris D.C.
Now: Corporate pastry chef, Robert Wiedmaier's RW Restaurant Group
- 14. REBECCA FISCHER**
Then: Line cook, sous chef, 1789
Now: Executive chef, Clyde's of Tysons
- 15. FRANK LEE**
Then: Intern, line cook, 1789
Now: Owner, Frankly Pizza, Kensington
- 16. ANDI CHESSE**
Then: Line cook, 1789
Now: General Manager, Frankly Pizza
- 17. MIKE CHESSE**
Then: Server, 1789
Now: Floor manager, Métier by Eric Ziebold (Also married to Andi, who he met at 1789)
- 18. SAM KIM**
Then: Dishwasher, 21 Federal
Since: Worked at D.C. Coast, Café Milano, Ceiba
Now: Pastry chef, Susan Gage Catering; owner, Suga Chef Desserts
- 19. LEAH CLERMAN**
Then: Line cook, 1789
Now: Executive Chef, 1789
- 20. BRIAN STICKEL**
Then: Executive sous chef, 1789
Now: Corporate chef, Clyde's Restaurant Group
- 21. JEFF ENG**
Then: Sous chef, 1789
Now: Executive chef, Clyde's Tower Oaks Lodge
- 22. SARAH BIGLAN**
Then: Sous chef at Ris
Now: Executive chef, Right Proper Brewpub
- 23. MELANIA CASTEGNARO**
Then: Pastry chef at Ris
Now: Pastry chef, Ridgewell's Caterers
- 24. ROB CAMPBELL**
Then: Line cook, steward at Kinkead's
Since: Fairmont Bar & Dining; corporate catering
Now: Executive sous chef, BlackSalt
- 25. MIKE HUFF**
Then: Worked at Colvin Run Tavern, Kinkead's
Since: Pizzeria Da Gennaro in Naples, Italy
Now: Executive chef, BlackSalt
- 26. MALLORY BUFORD**
Then: Line cook at Colvin Run Tavern, Kinkead's
Since: Executive chef, Addie's
Now: Corporate chef, Tacos Infinitos, a Jeff Black side business which runs several locations of Tacos A Go Go and Fajitas A Go Go in the Houston area
- 27. JEFF BLACK**
Then: Line cook at 21 Federal, stints in front and back of house at Kinkead's
Now: Owner, Black Restaurant Group, including BlackSalt, Black's Bar & Kitchen, Pearl Dive Oyster Palace and Black Jack, Republic, Black Market Bistro
- 28. JEFF GAETJEN**
Then: Chef at 21 Federal, Colvin Run, Kinkead's, Ancora
Now: Executive fishmonger, Black Restaurant Group
- 29. CHRIS COSENTINO**
Then: Line cook, Kinkead's
Since: Chef/owner, Boccalone and Boccalone Salumeria; winner, "Top Chef Masters," 2012
Now: Chef/owner, Coxcomb; chef, forthcoming restaurant in Las Alcobas hotel, all in California
- 30. CHRIS NEWSOME**
Then: Sous chef, Kinkead's; chef de cuisine, Colvin Run Tavern
Now: Chef/owner, Ollie Irene in Mountain Brook, Alabama
- 31. DAVID COLLIER**
Then: Corporate pastry chef at Colvin Run Tavern, Kinkead's
Since: Corporate pastry chef, Knife Modern Steak & Oak, Dallas; pastry chef, Spoon Bar & Kitchen, Dallas; executive pastry chef, Rosewood Mansion on Turtle Creek, Dallas
Now: Pastry chef, Blue Duck Tavern at the Park Hyatt Washington D.C.
- 32. LOGAN COX**
Then: Line cook, Colvin Run Tavern
Since: Executive chef, New Heights Restaurant; executive chef, Ripple; head chef, Tutka Bay Lodge in Homer, Alaska
Now: Chef, Sitka & Spruce, Seattle, Washington
- 33. PADUA PLAYER (A.K.A. SUGA CHEF)**
Then: Dishwasher, 21 Federal
Since: Worked at D.C. Coast, Café Milano, Ceiba
Now: Pastry chef, Susan Gage Catering; owner, Suga Chef Desserts

* L'Etoile, Wolken also worked with O'Grady. Bottom worked for O'Grady.

* Kujala and Horn went on to work with Lacoste

* Gaetjen, Buford, Huff and Campbell went on to work with Black