

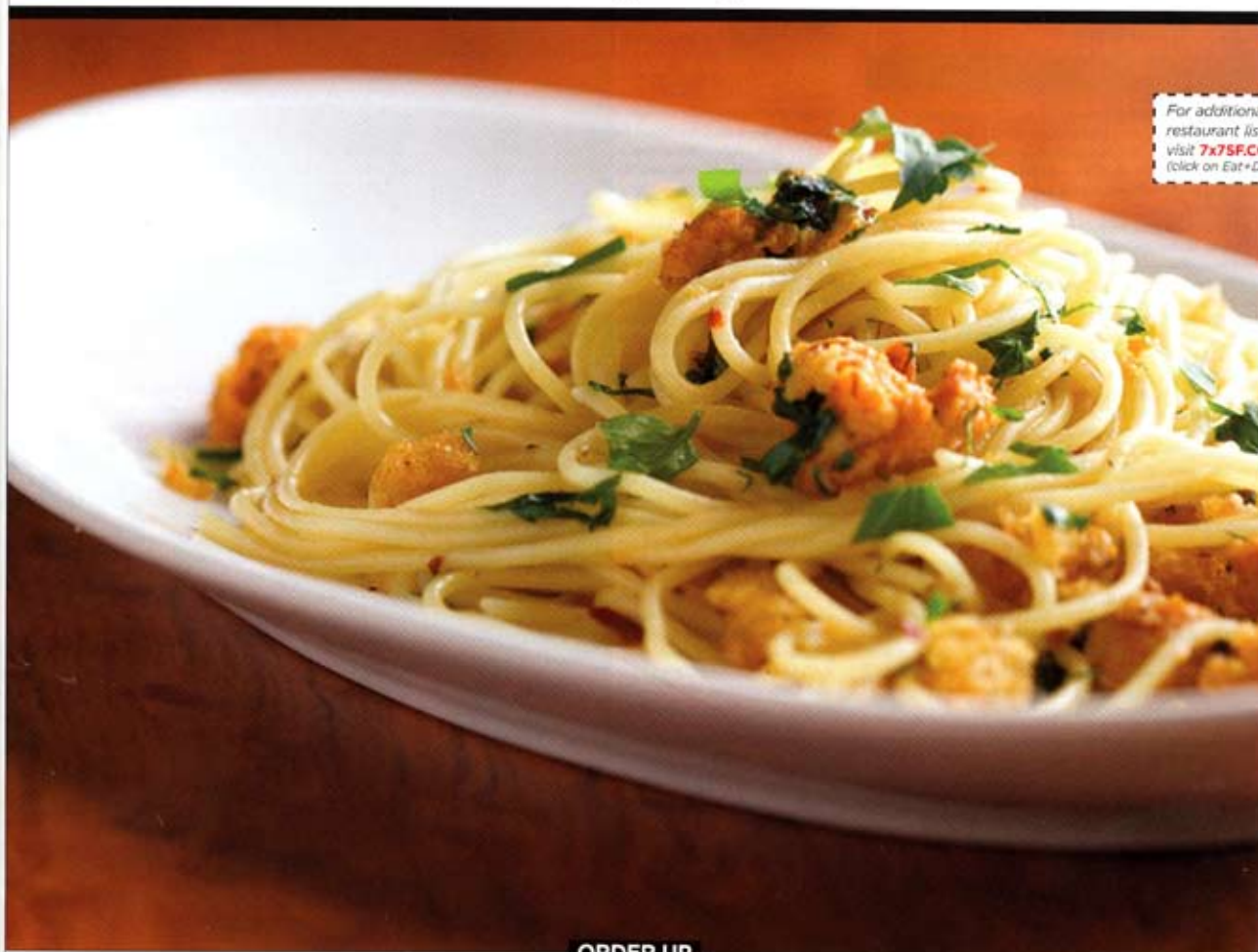
THE BEST OF SF RESTAURANTS

DINE

INSIDE: Inner Sunset goes to the dogs. A Roman holiday in FiDi.
A breakfast legend: Exposed! EDITED BY KIMBERLY YEN

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Born Again

Restaurants have been going the way of *Nip/Tuck*—opting for extreme makeovers. First Cozmo's, the Chestnut Street singles-scene mecca, reinvented itself as the swanky *Circa*, then last fall, restaurateur Jocelyn Bulow turned his struggling *La Suite* restaurant into the French-Asian bistro *Sutra*. Most recently, upscale Hawthorne Lane evolved from business-dinner formal to a hip, retro-chic restaurant called *Two*. There, chefs Bridget Batson and David Gingrass aim to satisfy just about every craving with their eclectic menu, which features such dishes as garlicky spaghetti with sea urchin, house-made headcheese and doughnuts filled with a tart raspberry preserve. —KIMBERLY YEN

SPAGHETTI WITH SEA URCHIN AND CHILES. **TWO** 22 HAWTHORNE ST., 415-777-9779